

# Restaurant Menu



## Starters

- Soup of the day with a mini tin loaf £4.95
- Smoked mackerel pate with pickled cucumber and toast £5.50
- Pork and game terrine with plum chutney and toasted sourdough £5.95
- Grilled flat mushroom topped with Norfolk dapple rarebit served with pickled onions and toasted sourdough <sup>(v)</sup> £5.95
- Smoked salmon with orange, beetroot and horseradish cream and pickled radish £6.25

## Mains

- Ribeye steak with roasted tomato, flat mushroom, home cut chips and salad garnish £18.95  
Add rarebit mushroom for £1.00
- Roasted cod loin with winter ratatouille and a lemon beurre blanc £13.95
- Butternut squash, gruyère and sage pithivier served with new potatoes and dressed leaves <sup>(v)</sup> £10.95
- Pan fried chicken breast with pancetta and braised puy lentils £13.95
- Bangers and bubble and squeak mash, green beans and onion gravy £11.95
- Wild mushroom and pearl barley risotto with thyme, wilted spinach and mascarpone <sup>(v)</sup> £11.95  
Add chicken for £2.00
- Beer battered haddock with home cut chips, minted peas and tartare sauce £12.95
- Hunters chicken served with home cut chips and salad garnish £11.95

## Desserts

- New York cheesecake with strawberry compote £5.75
- Chocolate and sea salt brownie with vanilla ice cream £5.95
- Steamed jam sponge pudding with custard £5.25
- Whole baked apple stuffed with Yorkshire parkin served with custard £5.95
- Sticky toffee pudding with vanilla ice-cream and toffee sauce £5.75
- A selection of ice-creams and sorbets £4.25
- A selection of cheese served with chutney and biscuits £6.95 | £9.95

**Head Chef: David Arnott**

(Gratuities at your discretion)

*Please advise staff if you have any food allergies or intolerances. We will do all we can to accommodate your dietary requirements, however cannot guarantee that foods do not contain traces of any allergens.*