



In 2 Blu

STARTERS & LIGHT BITES

SERVED DAILY FROM 12.00pm- 2.30pm and 6.30pm-9.30pm

Garlic Ciabatta Bread (v) Freshly baked ciabatta with homemade garlic butter and herbs	£3.75
Garlic Ciabatta Bread with Cheese (v) Freshly baked ciabatta, homemade garlic butter, herbs topped with mozzarella and cheese mix	£4.25
Wild Mushroom and Truffle Soup Croutons, flaked smoked chicken	£5.50
Terrine of Duck Liver Pate Mint & apple chutney, poached raisins, port reduction, toasted onion bread	£6.50
Pressed Smoked Ham Hock and Pancetta Spiced fig chutney, apple salad, piccalilli coulis	£6.25
Cured Ballontine of Salmon (gf) Beetroot jelly, pea puree, sauce vierge, shaved fennel	£7.50
Dressed Cromer Crab (gf) Garden salad, lemon mayonnaise (served with fries as a main)	£8.50
Pan Seared Scallops and King Prawns Black pudding puree, compressed cucumber, sauce vierge	£8.95
 Caesar Salad (with or without anchovies) (v) Add Grilled Chicken or Parma Ham extra	£6.95 / £ 8.95 £1.50 / £ 2.25
Classic Prawn Cocktail Gem lettuce, lemon, sauce Marie Rose, buttered brown bread	£6.75
Garden Pea Panna Cotta (v) Lemon gel, poached radish and watercress salad	£6.00
Locally Caught Lobster (gf) Half Garden Salad and buttered new potatoes Dressed cold, grilled with garlic butter, baked in thermidor sauce	£13.75

SIDE DISHES

Hand Cut Chips / French Fries/Buttered Baby Potatoes	£3.50
Sautéed Garlic Mushrooms	£3.50
Buttered Carrots and Peas	£3.50
Sautéed Greens	£3.50
Balsamic Roasted Beetroot	£3.50
Garden Salad	£3.25

Concerned about the presence of allergens in our foods? Ask your server for more information about dish ingredients. Fish dishes may contain small bones.

Why not try our traditional
Sunday Carvery
3 roasts
served from
12noon-2.30pm

Breakfast available every day
from
8am-11am

MAIN COURSES

SERVED DAILY FROM 12.00pm- 2.30pm and 6.30pm-9.30pm

28 Day Matured Sirloin of Beef Sautéed mushrooms, grilled tomato, hand cut chips or fries, Add: Pepper/ Mushroom/ Blue Cheese Sauce	£19.95 £ 1.50
 Roast Breast of Chicken and Bacon Carbonara Wild mushroom and peas, smoked cream and garlic sauce	£14.25
Confit Belly of Dingley Dell Pork (gf) Chive mash, honey roasted root vegetables, apple compote, calvados sauce	£14.50
Slow Confit Stuffed Shoulder of Lamb Mint gel, parsnip crisp, spouting broccoli. Butterbean bourguignon sauce	£16.95
Locally Caught Lobster (gf) Half Garden Salad and buttered new potatoes Whole Dressed cold, grilled with garlic butter, baked in thermidor sauce	£13.75 £22.75
Cromer Crab Garden salad, buttered baby potatoes or fries Freshly dressed with lemon mayonnaise Baked in thermidor sauce	£11.95 £12.75
 Grilled Fillet of Seabass (gf) Herbed potato cake, sautéed greens, shrimp and dill sauce	£14.75
Beer Battered Fish and Chips Mushy peas, tartare sauce, hand cut chips or fries	£10.95
 White Wine Poached Smoked Fillet of Haddock Chive potato cake, roasted tomatoes, wilted spinach, shallot and citrus salsa	£12.95
 Roulade of Butternut Squash, Gruyere Cheese Quinoa (v) Puy lentil and sweet potato stew, buttered tenderstem broccoli, minted mashed peas	£12.95
Baked Mediterranean Vegetable and Potato Gnocchi (v) Ragu of tomato and chilli, garlic bread, pine nut salad.	£11.95

DESSERTS

Tartlet of Apple and Rhubarb Crumble Stem ginger ice cream, vanilla custard	£ 6.25
Warm Chocolate Fudge Brownie Vanilla ice cream, chocolate sauce	£ 6.25
Bubblegum Parfait Poached blueberries, blueberry sorbet	£ 6.50
White Chocolate and Vanilla Cheesecake Raspberry compote and syrup, crushed meringue	£ 5.95
Orange Crème Brulee Caraway seed shortbread, compressed apple	£ 6.25
After Eight Sundae Chunky after eight pieces, Chantilly cream, vanilla ice cream, chocolate sauce, mint syrup, mini marshmallows	£ 6.50
Rhubarb and Custard Sundae Crumbled shortbread biscuit, rhubarb compote, toffee ice cream vanilla sauce, Chantilly cream	£ 5.95
Choccy-woccy Sundae for 2 (or 1 if you dare) Chunks of homemade brownie, vanilla and chocolate ice cream, whipped cream, chocolate sauce, mini marshmallows and chocolate buttons	£ 9.95
Fruit Sorbet Selection (gf) blueberry, strawberry, pineapple	£ 5.95
Cheese Board Blue stilton, French brie, Norfolk dapple, homemade chutney, celery, grapes and biscuits	£ 8.00

To accompany your cheese why not enjoy a glass of vintage port (50ml)



2 MAIN COURSES FOR £14
Choose from the dishes marked with the Chef's Hat
Served Monday-Friday only, between 12.00pm- 2.30pm
in our In2Blu Restaurant



Terms and conditions apply: excludes bank holidays



WHITE WINES

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| 1. Sauvignon Blanc, Stony Bank,, New Zealand | 175ml £ 6.95 |
| Aromas of cut grass and elderflower with clean, tropical fruit flavours. Ideal with Salmon | 250ml £ 8.95 |
| | Bottle £25.95 |
| 2. Pinot Grigio, Amanti, Terre di Chieti, Italy | 175ml £ 4.60 |
| Simple and fresh apple and pear flavours | 250ml £ 6.20 |
| | Bottle £17.75 |
| 3. Chenin Blanc, Bains Way, South Africa | 175ml £ 4.90 |
| Aromas of ripe guava and peach infused with delicate spice | 250ml £ 6.50 |
| | Bottle £18.50 |
| 4. Muscadet, Celliers de la Roche, Loire | £22.50 |
| Dry, uncomplicated fruit flavours with crunchy apple skin astringency at the finish, the shell fish wine. | |
| 5. Saint Veran, Domaine Thomas, Burgundy France | £30.75 |
| Classic ripe melon flavours with a complex mineral finish and a citrus edge, the perfect white Burgundy. | |
| 6. Viogner, Le Jade, Pays d'Oc, France | £22.95 |
| Clean and fresh with hints of orange peel and quince on the palate. The modern choice..... | |
| 7. Sauvignon Blanc, Ladera Verde, Chile | £17.95 |
| Crisp and dry with aromas of passion fruit and green apples. A perfect Sauvignon | |
| 8. Chardonnay 'Big River', Australia | £20.95 |
| Full, buttery flavours. Classic Chardonnay, classic Oz. | |
| 9. Gavi de Gavi, Manfredi, Piemonte, Italy | £25.50 |
| Ripe peachy fruit flavours with very appealing and elegant balance and good acidity. Try with a dish of pasta, delicious. | |
| 10. Macon-Chardonnay, Cuvee Paul Talmard, France | £25.50 |
| This is from the Adnams Selection. A pure unoaked Chardonnay. Fresh and full of flavour. Fabulous wine. | |

125ml glass available upon request

ROSE WINES

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| 11. Pinot Grigio Blush, Amanti, Italy | 175ml £ 4.60 |
| Delicate summer fruit flavours and a refreshingly light finish | 250ml £ 6.20 |
| | Bottle £17.75 |
| 12. White Zinfandel Foxcover, California | 175ml £ 4.90 |
| Red berry flavoured rose with soft sweetness. | 250ml £ 6.50 |
| | Bottle £18.50 |

125ml glass available upon request

SPARKLING WINES & CHAMPAGNES

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| 21. Prosecco di Conegliana spumante, Il colle, Italy | £ 25.95 |
| Delicious apple flavour and pleasant fruit acidity, the trendy sparkler.... | |
| 22. Prosecco di Conegliana spumante, Italy | £ 7.75 |
| Delicious apple flavour and pleasant fruit acidity, the trendy sparkler.... | |
| 23. Malbec Rose, Bubbles Brut, Bodegas Gouguenheim Mendoza, Argentina | £ 25.95 |
| A new twist on Malbec—fresh, dry, pink fizz. | |
| 24. Champagne, Alain Bergere, Reserve Brut | £ 41.00 |
| Attractive biscuit aromas and characterful Pinot Meunier fruit from an individual grower. | |
| 25. Adnams Selection Champagne, Brut Rose, France | £ 41.00 |
| Aromas of red fruits, lively and fresh on the plate. Start the celebrations | |
| 26. Moet et Chandon, Brut NV | £ 59.00 |
| One of the greatest champagne brands | |
| 27. Dom Perignon Brut, Moet et Chandon | £150.00 |
| Elegant yet full, distinct hint of yeast and toasty maturity, with powerful finish | |
| 28. Dessert Wine, Adnams Collection, France | 125ml £ 4.25 |
| Sweet to elegant to compliment any dessert | Bottle £20.50 |

125ml glass available upon request

RED WINES

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| 13. Cabernet Sauvignon, Casa Riva's, Chile | 175ml £ 4.60 |
| A mouthful of soft blackcurrent with a dry finish | 250ml £ 6.20 |
| | Bottle £17.75 |
| 14. Merlot, Ladera Verde, Chile | 175ml £ 4.90 |
| This has a lovely plummy merlot fruit with a ripeness that is unique for Chile. Easy and very drinkable | 250ml £ 6.50 |
| | Bottle £18.50 |
| 15. Shiraz, Big River, Australia | 175ml £ 5.95 |
| Lovely full, spicy fruit, easy drinking, very Shiraz, very Oz..... | 250ml £ 7.95 |
| | Bottle £22.95 |
| 16. Pinot Noir, Stony Bank, New Zealand | £25.75 |
| Bright crimson coloured wine with aromas of fresh cherries and raspberries with very fine tannins | |
| 17. Rioja, Crianza, Puerta Vieja, Spain | £23.95 |
| Traditional sweet oak aromas with dark fruitcake flavours | |
| 18. Shiraz, Head Over Heels, South Eastern Australia | £30.00 |
| Mouthfilling combination of blackberries, coffee and vanilla | |
| 19. Cotes du Rhone, Vieilles Vignes Les Coteaux du Rhone | £25.95 |
| Warm ripe fruit flavours, very Rhone. The French classic. | |
| 20. Malbec, Bodegas Gouguenheim, Mendoza, Argentina | £25.95 |
| Big flavours of cherries and plums. The perfect Malbec | |

125ml glass available upon request

IN 2 BLU CLASSIC CELEBRATION WINES

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| 29. Sancerre, 'Terroirs' Domaine Sylvain Bailly, Loire | £34.00 |
| Fresh, grapey fruit with a steely edge and fine mineral finish. Salads and fish dishes match well with this dish | |
| 30. Montagny 1 er Cru, Chateay de la Saule Burgundy | £39.00 |
| Full flavoured, a touch earthy and with a light touch of oak. Absolutely wonderful. | |
| 31. Chablis 1 er Cru Montmains, J-M Brocard Burgundy | £41.00 |
| A fine premier cru from one of France's finest regions. | |
| 32. Chateaneuf du Pape, Les Galets de la Berthaud Perrin, Rhone | £43.00 |
| A classic nose of ripe cherries and blackberries, with notes of herbs, spice and pepper. Round and soft. | |
| 33. Syrah, Trinity Hill, Hawkes Bay, New Zealand | £41.00 |
| Blackberry, spice and peppery nuances with a touch of Viognier | |

COCKTAILS

Made using Norfolk Cordials—low sugar cordials

Pink Gin £4.95

Gin, tonic water, grapefruit/redcurrant cordial

Strawberry Pina Colada £6.95

Malibu, Bacardi, pineapple juice, strawberry/lime cordial and cream

Raspberry Clouds £5.95

Amaertto, lemonade, raspberry cordial topped with fresh raspberries

COFFEES/LIQUEURS

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| Pot of Regular Breakfast Tea | £1.70 | | |
| Pot of Regular Filter Coffee / Decaf | £1.80 | | |
| Speciality Fruit & Herbal Teas | £1.70 | | |
| various fruit and herbal teas, please ask your server | | | |
| Latte | £2.10 | | |
| Cappuccino | £2.10 | | |
| Espresso | £1.80 | | |
| Double Espresso | £3.00 | | |
| Floater Coffee | £2.35 | | |
| Liqueur Coffees | from £5.05 | | |
| Choose from | | | |
| Irish-Jamesons | £4.95 | Highland-Drambuie | £5.05 |
| Calypson-Tia Maria | £5.10 | French-Courvosier | £5.25 |
| Seville-Cointreau | £5.15 | Italian-Amaretto | £5.05 |
| Russian-Vodka | £4.95 | Irish Cream-Baileys | £5.45 |