



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	£3.85
Garlic Ciabatta Bread with Cheese (v) Freshly baked ciabatta, homemade garlic butter, topped with mozzarella and cheese mix	£4.50
Olives and Dips—great to share (v) Baked ciabatta, mixed olives, houmous, baba ganoush, oil and balsamic	£6.50
Garden Pea and Spinach Soup (v) Croutons, minted crème fraiche	£6.50
Terrine of Duck Liver Paté Red onion marmalade, orange purée and salad, toasted brioche	£6.50
Smoked Haddock and Applewood Cheese Fishcake Mashed peas, baby cherry tomatoes, sauce Vermouth	£7.50
Pan seared Scallops and Confit Belly Pork (gf) Apple purée, roasted cauliflower, passion fruit	£9.00
Crab, Chilli & Lime Fregola Pineapple and Coriander Salsa	£7.50
Caesar Salad (v) Add Grilled Chicken or Parma Ham	£6.95 / £ 8.95 £8.45 /£11.20
Links Prawn Cocktail Gem lettuce, lemon, sauce Marie Rose, buttered brown bread	£7.25
Twice Baked Blue Cheese and Walnut Soufflé (v) Lemon gel, poached radish and watercress salad	£7.50
Lobster and Potato Salad Served on a bed of lettuce with chive crème fraiche	£8.50

SIDE DISHES

Hand Cut Chips / French Fries/Buttered Baby Potatoes	£3.75
Sweet Potato Fries	£3.95
Sautéed Garlic Mushrooms	£3.75
Buttered Carrots and Peas	£3.75
Sautéed Greens	£3.75
Balsamic Roasted Beetroot	£3.75
Garden Salad	£3.50

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
7.30am-9.30am

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: Peppercorn/ Mushroom/ Blue Cheese Sauce	£19.95 £ 2.00
Confit Leg of Duckling (gf) Dauphinoise potato, tenderstem broccoli, Agen prunes, orange gel, jus	£15.50
Slow Roast Belly of Pork (gf) Chive mash, honey roasted root vegetables, apple compote, Calvados sauce	£15.95
Links Gourmet Burger Angus burger, pulled beef, smoked cheese, lettuce, tomato served in a charcoal burger bap, relish and sweet potato fries	£14.95
Locally Caught Lobster (gf) Garden Salad and buttered new potatoes or French fries Dressed cold, grilled with garlic butter, baked in thermidor sauce	Half £18.95 Whole £26.75
Locally Caught Crab Served with Garden salad, buttered new potatoes or French fries Dressed or baked in thermidor sauce	£14.50
Braised Shoulder of Local Lamb Apricot and mint bon bons, duchess potatoes, roasted carrots, minted mashed peas, redcurrant jus	£17.95
Beer Battered Cod Mushy peas, tartare sauce, hand cut chips or fries	£12.50
Grilled Fillet of Seabass (gf) Herbed crushed potatoes, braised chicory, tenderstem broccoli, red wine	£15.75
Roulade of Moroccan Cauliflower and Chick Pea (v) Mediterranean vegetable, toasted fregola salad, roasted figs, arrabiatta sauce	£14.50
Crispy Bean Curd Ramen (v) Udon noodle, Miso broth, wild mushrooms, coriander, spinach, crispy onions	£13.95
Tagliatelle of Garlic Prawns and Crab Chilli, capers, coriander, fresh tomato, garlic and lemon oil	£15.95
Supreme of Codling Cauliflower and crab cous cous, apple purée, sauce beurre noisette	£16.00

DESSERTS

Apple Tart Tatin Clotted cream ice cream, sauce Anglaise	£ 7.00
Delice of Salted Caramel and Chocolate Torte Caramelized white chocolate ganache, almond brittle, Chantilly cream	£ 6.50
Yoghurt and Vanilla Panna Cotta Marinated mixed berries, mint syrup, berry gel, brioche croutons	£ 6.50
Warm Chocolate Fudge Brownie Vanilla ice cream, chocolate sauce	£ 6.50
Passion Fruit and Mango Bavarois Kiwi salsa, pineapple carpaccio, mango gel, coconut ice cream	£ 6.50
Ferrero Rocher Sundae Sugared hazelnuts, Chantilly cream, vanillia ice cream, wafers, praline and chocolate ganache topped with Ferrero Rocher	£ 6.95
Forest Berry Sundae Forest berry compote, vanilla ice cream, crushed meringue, 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) Blackcurrant, raspberry, passion fruit	£ 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)

Why not join us for lunch 2 MAIN COURSES FOR £14

Choose from our lunch menu 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 £26.50 |
| 2. Pinot Grigio Ornato, Terre Siciliane, Italy | 175ml £ 4.95 |
| Simple and fresh apple and pear flavours | 250ml £ 6.50 |
| | Bottle £18.50 |
| 3. Chenin Blanc, Bains Way, South Africa | 175ml £ 4.95 |
| Aromas of ripe guava and peach infused with delicate spice | 250ml £ 6.50 |
| | Bottle £19.50 |
| 4. Muscadet, Celliers de la Roche, Loire | £24.50 |
| Dry, uncomplicated fruit flavours with crunchy apple skin astringency at the finish, the shell fish wine. | |
| 5. Chablis, Domaine des Manants, J M Brocard, France | £30.95 |
| Fine minerality, the essence of a top quality wine | |
| 6. Viogner, Le Jade, Pays d'Oc, France | £23.95 |
| Clean and fresh with hints of orange peel and quince on the palate. The modern choice..... | |
| 7. Sauvignon Blanc, Ladera Verde, Chile | £18.95 |
| Crisp and dry with aromas of passion fruit and green apples. A perfect Sauvignon | |
| 8. Chardonnay 'Big River', Australia | £21.50 |
| Full, buttery flavours. Classic Chardonnay, classic Oz. | |
| 9. Gavi de Gavi, Manfredi, Piemonte, Italy | £26.50 |
| 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 | £26.50 |
| 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 Rose, IGT Terre Siciliane, Italy | 175ml £ 4.95 |
| Delicate summer fruit flavours and a refreshingly light finish | 250ml £ 6.50 |
| | Bottle £18.50 |
| 12. White Zinfandel Sole Bay, California | 175ml £ 5.25 |
| Ripe strawberry and melon fruit—juicy. | 250ml £ 6.95 |
| | Bottle £19.50 |

125ml glass available upon request

SPARKLING WINES & CHAMPAGNES

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| 21. Prosecco Tersoro, Italy | £ 26.50 |
| Ripe, appetising appley flavours with pleasant fruity acidity.... | |
| 22. Prosecco Tersoro, Italy - 20 cl | £ 7.95 |
| Ripe, appetising appley flavours with pleasant fruity acidity.... | |
| 23. Malbec Rose, Bubbles Brut, Bodegas Gouguenheim Mendoza, Argentina | £ 26.50 |
| A new twist on Malbec—fresh, dry, pink fizz. | |
| 24. Champagne, Alain Bergere, Reserve Brut | £ 43.00 |
| Attractive biscuit aromas and characterful Pinot Meunier fruit from an individual grower. | |
| 25. Adnams Selection Champagne, Brut Rose, France | £ 45.00 |
| Aromas of red fruits, lively and fresh on the plate. Start the celebrations | |
| 26. Moet et Chandon, Brut NV | £ 65.00 |
| 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 £ 4.90 |
| A mouthful of soft blackcurrant with a dry finish | 250ml £ 6.50 |
| | Bottle £18.50 |
| 14. Merlot, Ladera Verde, Chile | 175ml £ 5.25 |
| This has a lovely plummy merlot fruit with a ripeness that is unique for Chile. Easy and very drinkable | 250ml £ 6.95 |
| | Bottle £19.50 |
| 15. Shiraz, Big River, Australia | 175ml £ 5.55 |
| Lovely full, spicy fruit, easy drinking, very Shiraz, very Oz..... | 250ml £ 7.25 |
| | Bottle £21.50 |
| 16. Pinot Noir, Stony Bank, New Zealand | £26.50 |
| Bright crimson coloured wine with aromas of fresh cherries and raspberries with very fine tannins | |
| 17. Rioja, Crianza, Puerta Vieja, Spain | £24.50 |
| Traditional sweet oak aromas with dark fruitcake flavours | |
| 18. Shiraz, Head Over Heels, South Eastern Australia | £31.00 |
| Mouthfilling combination of blackberries, coffee and vanilla | |
| 19. Cotes du Rhone, Vieilles Vignes Les Coteaux du Rhone | £26.50 |
| Warm ripe fruit flavours, very Rhone. The French classic. | |
| 20. Malbec, Bodegas Gouguenheim, Mendoza, Argentina | £26.95 |
| 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 | £35.00 |
| Fresh, grapey fruit with a steely edge and fine mineral finish. Salads and fish dishes match well with this dish | |
| 30. Macon Villages, Terres Secretes Vignerons, Burgundy | £39.50 |
| Simple, soft, citrus edged Chardonnay | |
| 31. Chablis 1 er Cru Montmains, J-M Brocard Burgundy | £42.00 |
| A fine premier cru from one of France's finest regions. | |
| 32. Chateaufeuf du Pape, Les Galets de la Berthaud Perrin, Rhone | £44.00 |
| 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 | £42.00 |
| 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

Amaretto, 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 |
| Calypso-Tia Maria | £5.10 | French-Courvoisier | £5.25 |
| Seville-Cointreau | £5.15 | Italian-Amaretto | £5.05 |
| Russian-Vodka | £4.95 | Irish Cream-Baileys | £5.45 |