



SMALL PLATES

SALT & PEPPER CHICKEN WINGS BLACKENED SWEETCORN SALSA, CRISPY CHICKEN SKIN (GF/DF)	£9
KOREAN PORK BELLY BITES CHILLI, SPRING ONIONS, BLACK SESAME SEEDS (DF)	£10
TEMPURA TIGER PRAWNS SWEET CHILLI MAYONNAISE, LEMON WEDGE	£11
CAULIFLOWER BANG BANG CORIANDER & YOGHURT SAUCE, HUMMUS PATE, POMEGRANATE (V)	£9
OLIVES & SOURDOUGH OIL, BALSAMIC & DUKKAH (VE)	£8
BURRATA & HERITAGE TOMATO OVER BRUCHETTA, EDAMAME PESTO, BALSAMIC & BASIL CRISP (V)	£12
TUNA & CHICKPEA PATE CRISPY SAVOURY NAAN (DF)	£8
CROMER CRAB CAKES CHIVE & GARLIC EMULSION, KIMCHI (DF)	£10
DUCK TACOS CAJUN SPICED WITH GUACAMOLE, ROMAINE LETTUCE, CHUNKY SALSA (DF)	£10
TOASTED SOURDOUGH WHIPPED ROASTED GARLIC OR SUN-BLUSHED TOMATO BUTTER (V)	£6

MAIN COURSES

BATTERED HADDOCK & CHIPS TRIPLE COOKED CHIPS, MUSHY PEAS, HOMEMADE TARTARE SAUCE, LEMON WEDGE	£17
LINKS BEEF BURGER BRIOCHE BUN, HICKORY BBQ BEEF, SMOKED DAPPLE, PICKLE, ONION RINGS, AISIAN SLAW, SKIN ON FRIES	£17
28 DAY AGED SIRLOIN STEAK GRILLED VINE CHERRY TOMATOES, FIELD MUSHROOM, TRIPLE COOKED CHIPS, CAFE DE PARIS BUTTER (GF)	£29
FRESH BRANCASTER MUSSELS MOULES MARINIERE, SOURDOUGH BREAD	£16
SPINACH & BEETROOT WELLINGTON MASHED SQUASH, ROASTED ZUCCHINI, TORCHED FETA, SAGE PESTO, BEETROOT SYRUP (V)	£18
CAJUN SPICED STONE BASS GARLIC GREENS, POTATOES, POMEGRANATE, SWEETCORN SALSA, HERB EMULSION (GF)	£23
FREE RANGE CHICKEN CHICKEN BALONTINE, WILD MUSHROOM & TARRAGON, FONDANT POTATO, STICKY RED CABBAGE, TARRAGON SAUCE (GF)	£16
SUPERFOOD SALAD FETA, CHIA & GOJI SEEDS, AVOCADO, ENDAMAME, CHEFS LEAVES, BEETROOT & HONEY DRESSING (V/GF)	£14

SIDE DISHES

SESAME & SOY BROCCOLI, GARLIC BUTTER (V/GF)	£5
ROASTED CAULIFLOWER, CHILLI & TABBOULEH (V/DF)	£5
ROASTED NEW POTATOES, CRACKED PEPPER & RED ONION RELISH (VE/GF)	£5
SKIN ON FRIES, TRUFFLE & PARMESAN (GF)	£5
ROCKET & BABY SPINACH, MUSHROOM, TOASTED PINENUTS & BALSAMIC DRESSING (VE/GF)	£5

Concerned about the presence of allergens in our foods? Ask your server for more information about dish ingredients. Fish dishes may contain bones. (V)= Vegetarian (VE)= Vegan (GF)= Gluten free. Many dishes can be adapted to meet dietary requirements please ask your server



DESSERTS

VANILLA CREME BRULEE RED BERRY AND WHITE CHOCOLATE COOKIE (V)	£8
WARM CHOCOLATE BROWNIE FRESH RASPBERRIES, RASPBERRY RIPPLE ICE CREAM, CHOCOLATE SAUCE, TUILLE (V)	£8
BISCOFF CHEESECAKE SPICED SQUASH GEL, CINNAMON ICE CREAM, SALTED TOFFEE POPCORN (V)	£9
STICKY COCONUT RICE CAKE COCONUT TOFFEE, MANGO ICE CREAM, TOASTED SESAME (V)	£7
CHOCXY WOCKY SUNDAE CHUNKY BROWNIE PIECES, VANILLA AND CHOCOLATE ICE CREAM, WHIPPED CREAM, CHOCOLATE SAUCE, MINI MARSHMALLOWS, CHOCOLATE BUTTONS (V)	£8
CHEESE BOARD NORFOLK DAPPLE, COLSTON BASSET BLUE, SOMERSET BRIE WITH HOMEMADE CHUTNEY, QUINCE JELLY, CELERY, GRAPES & CRACKERS (V)	£12

DESSERT WINE/PORT

LATE HARVEST MOSCATO 50ML <i>A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes. The palate has lots of ripe apricot and acacia honey characters.</i>	£3.90
ROC PORT 50ML	£4.10
TAYLORS VINTAGE PORT 50ML	£4.60

COFFEE & TEAS

POT OF COFFEE FOR ONE REGULAR OR DECAF	£2.60
POT OF TEA FOR ONE ENGLISH BREAKFAST, ASSAM, EARL GREY, DARJEELING OR ASK FOR OUR HERBAL BLENDS	£2.60
ESPRESSO	£2.40
DOUBLE ESPRESSO	£3.70
AMERICANO	£2.90
CAPPUCCINO	£2.90
LATTE	£2.90
HOT CHOCOLATE	£3.00

LIQUEUR COFFEE

HIGHLAND COFFEE DRAMBUIE WHISKY LIQUEUR	£8.50
CALYPSO COFFEE TIA MARIA	£8.50
PARISIENNE COFFEE GRAND MARNIER ORANGE LIQUEUR	£8.50
SEVILLE COFFEE COINTREAU LIQUEUR	£8.50
BAILEYS COFFEE BAILEYS CREAM LIQUEUR	£8.50
IRISH COFFEE JAMESON WHISKEY	£8.50

LIQUEURS

AMARETTO DISARONNO 25ML	£3.60
COINTREAU 25ML	£3.60
DRAMBUIE 25ML	£3.60
GRAND MARNIER 25ML	£4.10
BAILEYS 50ML	£4.20
KAHULA 25ML	£3.10
TIA MARIA 25ML	£3.60

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