

STARTERS

Soup of the Day	£6	North Norfolk Mussels	£8/ £16
		Garlic, shallot & parsley sauce, soda bread croutons	
Chicken Liver Pate	£8	Lime & Coriander Fishcake	£8
Soda Bread, Blackberry Jam		Ceviche salsa, capers, & endive	
Breaded Baron Bigod	£7	Beetroot Carpaccio	£7
Red onion marmalade, clementine salad (V)		Roasted fig, pickled baby beets, candied walnuts (Ve, Gf, Df)	

MAINS

Venison, Pork & Beef Sausages	£19	Pan Roasted. Hake Supreme	£19
Garden herb mash potato, red onion marmalade, port jus		Local shellfish bouillabaisse, sea herbs, sweet potato pearls & herb oil (Gf, Df)	
Seafood Linguine	£17	Braised Lamb Shank Tagine	£21
clams, mussels, flaked fish, green chilli, garlic & herb cream		Giant cous cous, poached Apricots, mint yoghurt (Df)	
Norfolk Black Turkey & Bacon Burger	£17	Moving Mountains Vegan Burger	£16
Red currant jam, baby gem, sage aioli, sprout slaw & skinny fries		Red currant jam, baby gem lettuce, sprout slaw & skinny fries (Df, Ve)	
Graves Briston Herd 10oz Rump	£22	Ghutva Courgette	£16
Fondant potato, Confit tomato, foraged mushroom, watercress salad & bernaïse sauce (Gf)		Onion Bhaji, pilau, & Coriander Flat Bread, apricot preserve (Gf, Df, Ve)	
Pan Roasted Chicken Breast	£18	Pan Seared Pave Red Snapper	£18
Potato pearls, pork stuffing, buttered hispi, foraged wild mushrooms & pan jus		Charred pineapple, hassle back potatoes, hot & sour Sauce (Gf, Df)	

SIDES

Sprout Slaw (Gf, Df)	£5	Seasonal Vegetables (Gf)	£5
Rosemary Salted Fries	£6	Truffle Smashed Roast Potatoes (Df, Gf)	£6

DESSERTS

Steamed Christmas Pudding Brandy Snap, Clotted Cream, Boozy Sultanas	£7	Local Cheese Poached fig, frozen grapes, fruit chutney & water biscuits	£10
Apple & Blackberry Strudel Toffee ice cream & frozen foraged berries	£7	Selection of Ice Cream Chocolate, strawberry, vanilla, toffee, cherry	£1.50 per scoop
After Eight Vienetta White chocolate crumb, mint fondant	£7	Selection of Sorbet Blood orange, lemon, mango, raspberry (Gf,Df)	£1.50 per scoop

DRINKS OF THE WEEK

Beer on Tap Woodfordes Wherry Woodfordes Bure Gold Moongazer Mash Up	£5.00 £5.00 £5.00	Gin & Tonics 3 Horseshoes own Black Shuck Gin Recommended serve with aromatic tonic	
		Single with Tonic	£3.80 /6.00
		Double with Tonic	£7.60 /9.80
Red Wine Negromaro Juicy, Mellow & Savoury, Full of Flavour. Moreish		White Wine Picpoul de Pinet Showing a creamy character of apricot and green apple and just hint of cinnamon	
Bottle	£23	Bottle	£28
Glass 250ml	£8.00	Glass 250ml	£9.60
Glass 175ml	£5.75	Glass 175ml	£7.00
Glass 125ml	£4.75	Glass 125ml	£6.00

Finish the evening

Boozy Chocolate & Orange Hot
Chocolate £6.00

December offer

2 Courses £22

3 Courses £28

**Main course Rump Steak &
Lamb Shank will have an
extra charge of £3**

