

Starters

Chargrilled Chicken Thigh - XO Sauce, Sour Apple (DF)	9
Crispy Pigs Cheek - Grains, Parsley (DF)	9
Seared Salmon - Glazed Fig, Chestnut Crumble	10
Duck Liver - Walnut Loaf, Pickled Cep, Toasted Seeds	9
Peter Loose Moules Marinieres - Homemade Sourdough	10.5

Main Course

Ox Cheek - Hachis Parmentier, Roasted Roots (GF)	23
Barbary Duck Leg - Chorizo cassoulet, Turnips, Chard (GF)	24.5
Tikka Roasted Cauliflower - Nasturtium, Puffed Wild Rice (V)(VEA)	20
48hr Pork Belly - Creamy Mash Potato, Manzanilla, Roasted Root (GFA)	24
Market Fish - Please Ask A Member Of Staff	MP

Dessert

Cherry Frangipane - Bakewell Ice Cream, Almond Glass (V)	9
Dark Chocolate Ganache - Chestnut, Fig, Cardamom (GF)(V)	9
Roasted White Chocolate Eclair - Sour Apple (V)	9.5
Sea Buckthorn - Bergamot, Oats	9
Artisan Cheese (V)(GFA)	14
Homemade Ice Cream & Sorbets (GF)(V)	2.5

Cappuccino	£3.50	Mocha	£3.50	English Whisky	£4.40
Flat White	£3.25	Double Espresso	£4.00	Norfolk Spirit Co.	£4.00
Americano	£3.00	Hot Chocolate	£3.50	Cockburns Port	£4.00
Latte	£3.50	Tea	£3.00	Remy Martin VSOP	£5.25
Espresso Martini	£11	Liqueur Coffee	£9.00	Baileys	£4.25

Please Note: A Discretionary 10% Service Charge Is Added To Each Bill

Please advise your server of any allergies

*(GF) = GLUTEN FREE (GFA) = GLUTEN FREE ADAPTABLE (DF) = DAIRY FREE
(DFA) = DAIRY FREE ADAPTABLE (VE) = VEGAN (VEA) = VEGAN ADAPTABLE
(V) = Vegetarian*