

## To Quaff

Copper House Martini	15
Ice cold with an orange twist, the perfect start to any evening!	
Bollinger Special Cuvée, Brut GLs	19
Adnams Ghost Ship Pale Ale	6

## To Nibble

Nocellara Olives (114)	5
Paprika Pork Puffs (118)	4
Maldon Blackwater Oyster (13)	3.5
<i>Pair with a 75ml 12yr Fino Sherry (£6)</i>	
Sourdough Bread, Malted Butter (483pp)	5.5

## For 2 to Share (or as a main!)

### Truffled Baron Bigod 27

Bungay Brie - thyme-infused honey, sourdough  
(Please allow up to 20 minutes cooking time) (647pp)

Crafted by hand by our friends at Fen Farm Dairy, this Brie style cheese has travelled less than 20 miles from the farm to your plate

### Fish Board 25

Gin-cured salmon, crab rillettes, crevettes, Maldon oysters, cockles, sweet-cured herring, Cley Smokehouse whipped cod roe, rye bread, garden leaves (473pp)

Cley Smokehouse has been producing freshly smoked fish and shellfish on the North Norfolk coast for over 30 years.

## To Start

(V)	<b>Muscat Pumpkin Soup</b>	10
	Gnocchi, sage, pickled girolles, parsley oil	
	<b>Lime Leaf Cured Sea Trout</b>	14
	Saffron pickled Brancaster mussels, fennel shavings, tomato & pepper relish	
	<b>House Smoked Duck Breast</b>	15
	Ribblesdale goat's cheese mousse, damson vinegar gel, pistachio gremolata	
(V)	<b>Marinated Heritage Tomato</b>	14
	Burrata, caperberries, sourdough croutons, basil oil	
(VE)	<b>Port Glazed Figs</b>	13
	Vanilla roasted Roscoff onion, cinnamon walnut, rocket, white balsamic	
	 <i>A year-round favourite...</i>	
	<b>Dry-Aged Steak Tartare</b>	16
	Cornichons, capers, smoked egg yolk, sourdough (434)	



Should you require additional information or assistance with dietary requirements, please speak to a member of our team. We're happy to help!

*Calories are worked out on an individual basis unless stated (per person) Adults require around 2000 daily.*

A discretionary 12.5% service charge will be added to your food and drink bill, all of which goes to our wonderful front and back of house teams.

*For more information on the Adnams Community Trust please go to [www.adnams.co.uk/pages/adnams-community-trust](http://www.adnams.co.uk/pages/adnams-community-trust)*

## Main Course

### Roast Breast of Corn Fed Chicken 31

Braised leg, celeriac & barley, cep mushrooms & broth, truffle

### Slow Cooked Blythburgh Pork Shoulder & Braised Cheek 30

Chard, apple compote

### (VE) Cauliflower Steak 20

Smoked purée, Swiss chard, grilled onion, yuzu & miso gel, puffed rice

### Pan Fried Bream Fillet 32

Chicken Paella, Romano pepper, black prawn

### Poached & Torched Loch Duart Salmon 31

Curried carrot purée, confit carrot, black turtle bean, parsley sauce

### (VE) Courgette & Polenta 20

Pan fried saffron polenta, Norfolk baby courgettes, black olives, courgette purée, roasted gem lettuce, black garlic emulsion, toasted seeds

### Year-Round Favourites...

### Dry-Aged English Ribeye 33

Bone marrow, melted onion, béarnaise, triple-cooked chips (1200)

### Rump & Chuck Steak Burger 21

Brioche bun, beer-barbecue sauce, cabbage-dill-gherkin slaw, smoked applewood cheese, triple-cooked chips (1188)

### Battered Monkfish 24.5

Triple-cooked chips, tartare sauce, green split-pea purée (1193)

*50p from every fish and chips purchased is donated to support the charitable works of the Adnams Community Trust*

## Sides

Triple Cooked Chips, Béarnaise Sauce (787), Buttered New Potatoes (281),  
Tenderstem Broccoli (108), Charred Sand Carrots (60), Garden Leaf Salad (30)

£6 each