



SET LUNCH MENU 2 COURSES £27

STARTERS

Potato & leek soup, smoked haddock, lemon crème fraîche
Chilli salt squid, smoked chilli & herb dressing
Braised Norfolk Horn lamb shoulder, wild garlic, radish, crispy potato

MAINS

Lyme Bay market fish
Castlemead chicken & ham hock pie, rocket & shallot salad
Quinoa burger, mastello, avocado, rocket, spiced mayonnaise, sweet potato fries

SIDES £4

Spiced sweet potato fries
Gem lettuce, brioche croutons, parmesan, anchovy dressing
Mixed leaves, house dressing
Minted Jersey Royals
Steamed broccoli
Fries, plain or with truffle & parmesan

Please inform a member of staff if you have any dietary or allergen requirements.



SET LUNCH MENU 3 COURSES £31

STARTERS

Potato & leek soup, smoked haddock, lemon crème fraîche
Chilli salt squid, smoked chilli & herb dressing
Braised Norfolk Horn lamb shoulder, wild garlic, radish, crispy potato

MAINS

Lyme Bay market fish
Castlemead chicken & ham hock pie, rocket & shallot salad
Quinoa burger, mastello, avocado, rocket, spiced mayonnaise, sweet potato fries

SIDES £4

Spiced sweet potato fries
Gem lettuce, brioche croutons, parmesan, anchovy dressing
Mixed leaves, house dressing
Minted Jersey Royals
Steamed broccoli
Fries, plain or with truffle & parmesan

PUDDINGS

Chocolate & ale cake, milk ice cream, orange
Strawberry & vanilla cheesecake, frozen yoghurt
Compressed pineapple, grapefruit jelly, coconut sorbet, meringue

Please inform a member of staff if you have any dietary or allergen requirements.



SET MENU 1 £39

STARTERS

Potato & leek soup, smoked haddock, lemon crème fraîche
Wye Valley asparagus, goat's curd, chervil, black pepper cracker
Charred Lyme Bay mackerel, nettle dumplings, spring onion, Yorkshire rhubarb

MAINS

Lyme Bay market fish
Norfolk Horn lamb rump, tomato fregola, sheep's yoghurt, black olive, mint jus
Artichoke fritter, charred broccoli, courgettes, toasted almond granola

PUDDINGS

Chocolate & ale cake, milk ice cream, orange
Strawberry & vanilla cheesecake, frozen yoghurt
Compressed pineapple, grapefruit jelly, coconut sorbet, meringue



SET MENU 2 £46

STARTERS

Potato & leek soup, smoked haddock, lemon crème fraîche
Wye Valley asparagus, goat's curd, chervil, black pepper cracker
Cornish crab, samphire, cucumber & orange dressing
Braised Norfolk Horn lamb shoulder, wild garlic, radish, crispy potato

MAINS

Pan-fried cod, smoked new potatoes, samphire & pickled radishes
Cardington grass-fed rib eye, truffle & parmesan mash, Béarnaise
Waveney Valley pork loin, trotter, potato & bacon fritter, grelot onion, rhubarb
Artichoke fritter, charred broccoli, courgettes, toasted almond granola

PUDDINGS

Chocolate & ale cake, milk ice cream, orange
Bramley apple pie, salted caramel, vanilla ice cream, walnuts
Compressed pineapple, grapefruit jelly, coconut sorbet, meringue



SUNDAY SET MENU £38

STARTERS

Potato & leek soup, smoked haddock, lemon crème fraîche
Wye Valley asparagus, goat's curd, chervil, black pepper cracker
Charred Lyme Bay mackerel, nettle dumplings, spring onion, Yorkshire rhubarb

MAINS

Cardington grass-fed beef rib eye
Waveney Valley pork, apple sauce
Norfolk Horn lamb, mint sauce

Served with Yorkshire pudding, duck fat roast potatoes, seasonal vegetables & classic gravy

PUDDINGS

Chocolate & ale cake, milk ice cream, orange
Strawberry & vanilla cheesecake, frozen yoghurt
Compressed pineapple, grapefruit jelly, coconut sorbet, meringue

Please inform a member of staff if you have any dietary or allergen requirements.