



DINNER MENU

Starters

Warm Mini Ciabatta	1.00
Charcuterie Board Sml 9.50, Lrg 17.00	
A selection of Award winning Marsh Pig meats from Norwich - Bresaola (air dried Beef), Fennel Salami, Red Wine and Thyme Salami, Coppa Ham & Lomo (air dried Pork Loin), served with Caper Berries, Olives, Cornichons & local crackers	
King Prawns	
Grilled in Garlic Butter	9.75
Vegan Wild Mushroom Arancini	
Spiced Tomato Coulis	8.00
Breaded Creamy Brie Wedges	
Cranberry & Orange Compote	8.00
Signature Prawn Cocktail	
Buttered Granary Bloomer	8.50
Homemade Soup	
Herb Baked Croutons	6.75
*Available as a Vegan dish	
Chargrilled Asparagus,	
Poached Egg, Hollandaise Sauce	8.50
*Available as a Vegan dish	
Ham Hock Terrine	
Pickles, Toasted Croutes	7.50
Scottish Smoked Salmon	
Beetroot, Dill & Crème Fraiche	9.50
Pan fried mushrooms	
in Creamy Garlic Sauce, Crumbled Blue Cheese, Brioche, Rocket & Balsamic	7.25

Pizzas

Our 12" Pizzas are made using authentic Artisan hand-kneaded bases direct from the Quelli Della Bakery in Rome

Margarita	9.75
*Available as a Vegan dish	9.75
Chicken Supreme	13.00
With Peppers & Red Onion	
Pepperoni	12.50
Ham & Pineapple or Mushroom	12.50
Vegi Supreme	12.00
*Available as a Vegan dish	12.00
Tuna, Red Onion & Olives	14.00
Marsh Pigs Coppa Ham	14.00
Parmesan & Rocket	
Marsh Pigs Nduja	14.00
Spicy Pork Sausage	
Chilli Flakes, Parmesan & Rocket	

From the Grill

12oz Specially Selected Sirloin Steak	
Served with Chips, Salad, Onion Rings, Mushrooms, Tomato & Peas	22.00
With King Prawns in Garlic Butter	28.50
With Peppercorn Sauce or Blue Cheese Sauce	24.00
Hunters Chicken	12.50
Breast of Chicken topped with Smoked Bacon, BBQ Sauce, Mature Cheddar Cheese. Served with Chips, Salad Garnish & Coleslaw	

6oz Gourmet Steak Burger

Served in a Brioche Bun with Salad, Chips & Coleslaw

Plain & Simple	10.50
Cheddar Cheese	11.50
Chilli Con Carne	14.00
BBQ with Bacon & Cheese, BBQ Sauce	14.00

Vegan Spicy Bangkok Burger	10.50
Served in a Brioche Style Bun, Chips & Citrus Slaw	
Vegan Meat Style Pattie with Vegan Cheese	11.50
Served in a Brioche Style Bun, Chips & Citrus Slaw	

DOUBLE UP

ANY BURGER FOR AN EXTRA 4.00

Classics

Traditional Fish & Chips	
Deep fried in golden batter, served with mushy peas and tartare sauce	12.50
Breaded Premium Scampi	
Served with chips & salad	11.50
Homemade Lasagne	
Beef Ragu layered with Pasta & topped with Creamy Bechamel Sauce & Mature Cheddar Cheese. Served with Chips & Salad	12.50

Sides & Shares

Salt & Pepper Squid (8)	7.00	Sweet Potato Fries	3.50	Chips	2.45
Halloumi Sticks (8)	6.00	Homemade Coleslaw	2.25	Mixed Olives	3.75
Chicken Strips (4)	6.00	Beer Battered Onion Rings	3.00	Upgrade Chips to Sweet Potato Fries for 2.00	
Garlic Baguette	2.25	Blue Cheese Sauce	2.75		
Cheesy Garlic Baguette	3.45	Peppercorn Sauce	2.75		

Signature Mains

King Prawns

Garlic Butter, Sauté Potatoes & Salad 24.00

Vegan Asparagus, Broad Bean, Pea & Lemon Risotto 14.50

Braised Welsh Lamb Shank

Red Wine & Mint Jus, Creamed Potatoes & Fine Green Beans 15.50

Seabass Fillets in Lemon Butter

Chive New Potatoes, Tomato & Red Pepper Salsa 21.00

Vegan Mediterranean Tart

New Potatoes, Tomato & Red Onion Salad 13.00

Freshly Prepared Crisp Salads

Caesar	9.00
Crisp leaves dressed in Caesar Dressing with Croutons, Parmesan Cheese & Cherry Tomatoes	
With Hot Chicken Breast	13.00
With Baked Salmon Fillet	13.50
Vegan	12.00
Quinoa with Tomatoes, Olives, Cucumber, Peppers & herbs in a Lemon Vinaigrette served with seasoned New Potatoes	
Seafood	16.00
Prawns, Crayfish & Smoked Salmon served with buttered New Potatoes	

Handmade Filled Pasta

Speck Ham & Scamorza Cheese Tortelloni

Carbonara Sauce, Coppa Ham, grated Parmesan & Rocket 14.50

Ravioli with Crayfish & Prawn

with a hint of Chilli, Tomato & Cream Sauce, Broad Beans 16.50

Vegan Pumpkin & Sage Tortelloni

Pesto & Pine Nuts 14.50

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. To ensure food allergens are not present you must speak to a member of the team. Although we check all our ingredients, many manufacturers highlight allergens as 'may contain' due to being produced in factories with such allergens. All our meals are also produced in a small kitchen where we can never 100% guarantee there is no cross contamination of ingredients.

Further GF, Vegan and Vegetarian dishes available on request.

Premium Wines

White

	Bottle	250ml	175ml	125ml
Pinot Grigio <i>Roberts & Reeves Italy 12%</i>	19.50	7.00	5.00	4.50
The ubiquitous white Italian grape needs little introduction, as its popularity often precedes its taste. An inviting background of ripe pears and crisp apples, bound by a refreshing citrus cut.				
Sauvignon Blanc <i>Honu Marlborough 12.5%</i>	25.00	8.80	6.75	5.50
This classic Sauvignon Blanc is fresh, crisp and zesty with aromas of citrus and passion fruit, combined with intense flavours of lime and gooseberry.				
Gavi <i>Ca'Bianca Tenementi DOCG Piemonte 12%</i>	32.50	11.35	8.70	7.00
Pale gold, with greenish shades, complex and intense bouquet with notes of white flowers, honey and pears. Rich and elegant, soft and mineral.				
Caparrone Pecorino <i>IGT Colline Pescaresi 12.5%</i>	28.00	9.80	7.50	6.10
Vibrant aromas of stone fruit with citrus and grapefruit notes. The palate is crisp and zesty with layers of fresh peachy, tropical fruit characters. Lively and approachable, with texture and minerality giving depth, and backed by lively acidity.				
Viognier/ Pinot Gris <i>Ephemer The Rude Mechanicals 13%</i>	35.00	12.10	9.25	7.50
Fine, fleeting and ephemeral, this is a mayfly of a wine. Amazing blend of Viognier and Pinot Gris that has a tropical fruit hit with ginger and a lovely savoury finish. Before you know it the bottle is gone.				
Sancerre <i>Hubert Brochard 13%</i>	49.00	16.80	12.80	10.40
Classic expression of Sauvignon Blanc: citrus aromas, fruity, floral and plant notes. Perfectly matched to seafood, fish & cheese – or simply on its own!				

Rosé

	Bottle	250ml	175ml	125ml
White Zinfandel <i>Roberts & Reeves 12%</i>	19.50	7.00	5.50	4.50
The archetypal pink rosé from California's Zinfandel vineyards, where the wine's scent mirrors its flavours. Crushed ripe strawberries finish with a welcome lick of refreshing watermelon.				
Pinot Blush <i>Roberts & Reeves 12%</i>	19.50	7.00	5.50	4.50
This pale blush pink wine has delicate aromas of wild strawberry, apple and honeysuckle. It is crisp and fresh on the palate.				
Domaine de la Vielle Tour <i>Cotes de Provence Rose 12%</i>	35.00	12.20	9.25	7.50
This is a perfect, pale, raspberry-pink wine that is very drinkable. Delicate aromas are followed by lovely sweet fruit from Grenache grapes. Clean and well balanced with good depth.				
Red	Bottle	250ml	175ml	125ml
Merlot, L'or Du Sud <i>France 13.5%</i>	19.50	7.00	5.50	4.50
A medium weighted Merlot, combining tell-tale plum and red berry fruits with a welcome density and succulence. A more than adequate quaffing wine, designed to create a smile at first sip.				
Malbec, Emiliana Adobe Reserva <i>Chilean Organic 13.5%</i>	25.00	8.80	6.75	5.50
Deep ruby-red in colour with vibrant aromas of crushed redcurrant and blackberries. Medium-bodied on the palate with silky tannin, ripe juicy berry fruits and a long, broad finish. An fruit-driven wine that is easy to drink.				
Rioja, Vina Albina <i>Bodegas Riojanas 13.5%</i>	30.00	10.50	8.00	6.50
Characterful and authentic, this Crianza is a blend of Tempranillo and Garnacha. Held in oak barrels for up to a year, the wine willingly offers up its emblematic fruits of strawberry and plum.				
Pinot Noir, MoKo Black <i>Marlborough 13%</i>	32.50	11.35	8.70	7.00
This Pinot Noir reveals a bright nose of fresh cherries and raspberry jelly. On the palate there's dark cherry flavours with a lick of oak.				
St Emilion, Château De Roques <i>Puisseguin 13%</i>	41.00	14.10	10.75	8.70
Garnet red with beautiful intensity of colour. Aromas of spice and floral notes such as iris and violet on the nose. On the palate it is delicate and fruity with intense and persistent flavours of red and black fruit. Tannins are also present, which add excellent balance to the wine.				

Barolo, Alasia <i>Piemonte 14%</i>	54.00	18.50	14.00	11.30
A fine, expressive style with Barolo's classic combination of mature, lightly floral aromas with richness and structure. Dark plum, leather and delicate violet aromas, plus notes of woodsmoke and brown spice. A full, firm and ripe red with rich, powerful flavours. All balanced by ripe tannins, complex savoury notes and a long finish.				



Bottled Beers & Ciders

Adnams Broadside	4.60
Stella, Budweiser, Corona, Birra Moretti	4.20
Old Mout Cider Berries & Cherries	4.80
Becks Blue 0% Alcohol	2.70
Heineken 0% Alcohol	2.70
Adnams Ghost Ship 0.5% Alcohol	4.70

Mixers

Fever Tree Tonic	2.20	Coke	200ml 1.95
Fever Tree Light Tonic	2.20	Diet Coke	200ml 1.95
Fever Tree Elderflower Tonic	2.20	Schweppes Lemonade	200ml 1.95
Fever Tree Ginger Ale	2.20	Mixers	200ml 1.95

Champagne & Prosecco

Prosecco - Italy

Perfect for any celebration, special occasion or just as a treat. Delicate stone fruit and Lemon flavours.

750ml bottle 24.50 200ml bottle 7.95



Bollinger
France
750ml bottle
70.00



Laurent Perrier
Cuvee-Rosé
France
750ml bottle
105.00

Spirits

Whisky & Bourbon

Famous Grouse	3.20
Glenlivet 12 Yr Old	4.20
Jamesons	3.60
Jack Daniels	3.85
Southern Comfort	3.60

Gin

Gordons	3.20
Gordons Pink	3.20
Gordons Lemon	3.20
Hendricks	3.80
Tanqueray	3.80
Sipsmiths	4.00
Bombay Sapphire	3.20
Tanqueray Sevilla	3.60
Warner Edwards Rhubarb	4.00

Vodka

Smirnoff	3.20
Russian Standard	3.20
Grey Goose	4.20

Rum

Bacardi	3.20
Captain Morgan	3.20
Captain Morgan Spiced	3.20
Kraken Black Spiced	3.60

Brandy

Courvoisier	3.75
Remy Martin	5.30

Cold Soft Drinks

Premium Bottled Water	2.00
330ml Hildon Natural Mineral Water - Still or Sparkling	
330ml Original Glass bottled Coke/ Diet Coke/Coke Zero/Sprite/ Fanta Orange or Lemon	2.65
Frobishers Fusion	2.70
Only 2 ingredients; fruit juice and a splash of water Apple & Mango, Orange & Passion Fruit or Apple & Raspberry	
Appletiser	2.65
San Pellegrino	2.65
Sparkling Orange or Lemon	
Bottle Green Elderflower Presse	2.70
Fentimans	2.70
Victorian Lemonade, Rose Lemonade, Ginger Beer	
Red Bull	2.70
Frobishers Premium Fruit Juice	2.70
Orange or Apple	