

Classics

First

Onion squash and Grana Padano soup,
baby onions and pumpkin seeds £7

Fishcake, dry tartare and lemon mayonnaise £9

Six Brancaster oysters, charred lemon and Tabasco £13

Brancaster mussels, white wine, shallot and parsley £8/£13

Second

Fish & chips cooked in beef dripping, tartare and scraps £15

Haddock pie, Emmental mash, baby leeks and gremolata £14

Dry-aged Aberdeen Angus 10oz Sirloin steak,
served with chimichurri, beef fat chips and roasted lettuce £27

Venison pithivier, spiced prune puree and whole roast carrot £14

Sweet potato gnocchi, Regato cheese, green olive and lemon £14

Seasonal vegetables, fries, beef fat chips or green salad £4

Third

Cheese, red grapes and crackers £9

Treacle tart, almond and honey ice cream £9

Manormade ice cream, sorbet and a ginger tuile £7