



Starter

Fresh homemade bread with oil and balsamic vinegar £3.50

Stuffed mushroom with ricotta cheese, black olive, cherry tomato and spinach £6.95

King prawns coated in coconut bread crumb with lime, ginger aioli and sweet chilli gel £7.95

Soup of the day served with homemade crusty bread £5.95

Lemon chicken, julienne vegetables and lemon sauce £6.95

Baked goats cheese with red onion marmalade on toast £6.95

Garlic mushrooms and spinach in cream sauce on toast £6.95

Main

Seabass fillet with lemon, garlic and rosemary sauté potatoes, sauté wild mushrooms and spinach £15.95

Slow roasted belly of pork, colcannon mash, stemmed broccoli cracked black pepper sauce and crackling £14.95

Pan roasted chicken supreme, roasted new potatoes, cherry tomatoes and peppers and honey and mustard sauce £14.50

Classic Caesar salad, pan roasted chicken, little gem lettuce with dressing, croutons and poached egg £12.95

Suffolk sausages served with creamed potato, a rich onion jus, crispy onions and seasonal vegetables £11.50

Pie of the day in a short crust pastry with creamed potatoes, seasonal vegetables and jus £12.50

Beer battered haddock, triple cooked hand cut chips with crushed peas flavoured with spring onion and mint £12.95

Beef burger in a brioche bun with bacon and cheddar cheese, crispy onions and triple cooked hand cut chips £12.50

Mushroom, spinach, pine nut and cherry tomato gnocchi in a garlic cream sauce (v) £11.50

Green linguine, pea broad beans, leeks and spinach in a creamy white wine sauce (v) £10.95

Chicken bacon and mushroom linguine in a creamy garlic sauce £12.95

Grilled british sirloin steak, mushroom, tomato, crispy onions, triple cooked hand cut chips and rocket leaf £21.50

Steak Sides

Binham blue cheese sauce £2.50

Sauce Diane £1.95

Peppercorn Sauce £1.95

Side Dishes

Onion rings £3.50

Seasonal vegetables £3.50

Triple cooked chips with rosemary and garlic oil £2.95

Cheesy chips £3.50

Side salad £3.50

Fine beans in garlic butter £3.50

Seasonal vegetables £3.50

Please inform a member of staff if you have

any dietary requirements