Set menu 2 course £23, 3 course £26 (Monday - Friday lunch)

Half-pint of prawns, marie rose GFA

Steak and ale pie, mash, gravy

Forced rhubarb crumble, vegan vanilla ice cream GF VG

Small Plates

Tempura soft shell crab, sriracha, lime GF £8.5

Whitebait, tartare sauce £7.5 | Sausage roll, piccalilli £6.5

Half-pint of prawns, marie rose GFA £8.5

Green herb hummus, flat bread VG £6.5 | Soup of the day, sourdough VG £6

Asparagus, hollandaise aioli, parmesan £9 | Lamb sweetbread fritter, mint pea puree, bacon crumb £9

Artichoke, chicory, orange, grapefruit, vegan feta salad, pine nuts VG £9

Sharing

Ploughman's, Norfolk Dapple, ham, sausage roll, beer pickled onions, gherkin, tomato chutney £17 Baked Camembert, tomato chutney, sourdough £15

Fish, Chips & A Pint

Beer battered haddock & chips, mushy peas & tartare sauce with a pint of Adnams ale (or a 175ml glass of Red or White house wine) - GFA £19.5

Mains

Beer battered haddock & chips, mushy peas & tartare sauce GFA small £12.5 | large £18

60z beef burger, smoked applewood, truffle mayo, crispy onion, fries, slaw DFA £18.5

Chickpea & potato, mash, vegan gravy VG £18

60z lamb leg steak, new potato spring salad, asparagus, mint gremolata DF £24

Pigeon caesar, lambs leaf, parmesan, anchovies, croutons £16

Steak and ale pie, mash, gravy DF £18

Chalk stream trout, potato terrine, tenderstem, white wine sauce £23

Chickpea dahl, aromatic rice, flat bread VG GFA £18.5

Soft shell crab burger, monterey jack cheese, sweet chilli mayo, iceberg lettuce, fries DFA £18.5

Sharing pie for two £45 Thursday - Saturday evenings

Lamb shoulder shepherd's pie, mash, greens, gravy

Sides to share all £7

Roast hispi cabbage | Crispy new potato, crispy onions, sriracha DF | Caesar salad GFA

