

T H E H E R O

S T A R T E R S

S O U P O F T H E D A Y

Seasonal soup, sourdough **6.5**



S M A L L C H O W D E R

Smoked Haddock, peas, potato, onion, creamy velouté sauce, toasted sourdough **9**



V E N I S O N S C O T C H E G G

Celeriac remoulade, granola, quince & cranberry **9.5**



N O R F O L K A S P A R A G U S S P E A R S

on toasted brioche with pea and sorrel puree, parmesan crisps, roasted garlic & truffle mayo, fried quail eggs and torched orange segments **9**



M A I N S

F I S H & C H I P S

Wherry battered haddock, hand-cut triple cooked chips, tartar, minted mushy peas **16.5**

P I E O F T H E D A Y

Ask us for today's pie! **16.5**

C H A R G R I L L E D L E G O F L A M B

Served with a lamb shoulder croquette, minted peas and beans, red currant jelly, crispy anchovies and wild garlic pesto **19**

A R T I C H O K E R I S O T T O

Lemon feta, tempura globe, black garlic crème fraîche **15**



S I D E S

Triple Cooked Chips **4.5**

Truffle, rosemary & parmesan chips **5.5**

Bread, oil & vinegar **4.5**

S A N D W I C H E S 12 - 4 P M

F I S H F I N G E R

Minted peas, tartar, white bloomer, fries or salad **9**

6 O Z R U M P S T E A K

Roasted red onions, melted cheddar, American mustard, triple cooked chips or salad **12**



N O R F O L K W H I T E L A D Y

Local cheese, pickled walnut and grape chutney **9**



H E R O B U R G E R

Double patty, onion jam, bacon, melted cheese, burger sauce, gherkin, fries **16.5**

S M O K E D H A D D O C K C H O W D E R

Smoked Haddock, peas, potato, onion, creamy velouté sauce, toasted sourdough **17**



8 O Z S I R L O I N S T E A K

Cherry vine toms, flat mushroom, battered onion rings, garlic & herb butter, truffle chips **26.5**



H E R O F I S H S T E W

Smoked haricot beans, nduja, squid and pan fried hake. Topped with tempura soft shell crab and a squid ink mayonnaise crostini **20**

V e g a n o p t i o n



V e g e t a r i a n



G l u t e n f r e e o p t i o n



F O R A L L E R G E N I N F O R M A T I O N , P L E A S E A S K

T H E H E R O

DESSERTS

TREACLE TART

Maple & ginger, clotted cream ice cream **7**

TIRAMISU

Tia Maria & Amaretto coffee cream,
Savoardi biscuit, mascarpone **7**

BREAD & BUTTER PUDDING

Salted caramel ice cream, desiccated
coconut **7**

CHEESEBOARD

Norfolk cheeses, spiced apple chutney,
grapes, crackers **7/14**



DANN'S NORFOLK ICE CREAM SCOOP **2 (3 FOR 5)**

Vanilla, strawberry, mint choc chip, salted
caramel, chocolate

SORBET

Lemon, apple, raspberry, orange



COCKTAILS 8

APEROL SPRITZ

Aperol Aperitivo, Prosecco, orange
bitters, soda

NEGRONI

Bombay Sapphire gin, Campari,
Martini Rosso

AMARETTO SOUR

Disaronno Amaretto, Buffalo Trace
Bourbon, lemon juice, egg white

OLD FASHIONED

Buffalo Trace Bourbon, Brown sugar,
Angostura bitters

ESPRESSO MARTINI

Absolut Vanilla, Kahlua Liqueur,
Espresso, sugar syrup, chocolate bitters

BLOODY MARY

Stoli vodka, Big Tom, lemon,

HOT DRINKS

Fresh ground Norwich Red
Roaster coffee beans

HOT CHOCOLATE **3.5**

LATTE **3.5**

FLAT WHITE **2.75**

CAPPUCCINO **3.5**

AMERICANO **2.5**

ESPRESSO **2**

DOUBLE ESPRESSO **2.5**

BREW TEA CO.

We think a good brew is VERY important
which is why we have picked the Brew Tea
Co. 100% rolled whole leaves, natural
ingredients, hand packed in Manchester.

ENGLISH BREAKFAST **2.75**

LEMON & GINGER **2.75**

EARL GREY **2.75**

MOROCCAN MINT **2.75**

Vegan option



Vegetarian



Gluten free option



FOR ALLERGEN INFORMATION, PLEASE ASK