

## STARTERS

### SOUP OF THE DAY

Seasonal soup, sourdough **7**

### HERITAGE TOMATO & BASIL BURRATA SALAD

Compressed watermelon, frozen grapes,  
garlic crisps, Blakeney leaf, white balsamic  
dressing **9**

### GRESSINGHAM DUCK SPRINGROLL

Vanilla pickled mooli, burnt blood orange, a  
miso mayo, apple pearls served with prawn  
crackers **9**

## MAINS

### ROAST TOPSIDE OF BEEF **18.5**

### ROAST CHICKEN **17**

### PULLED LAMB **17.5**

### VEGAN / VEGETARIAN ROAST, ASK FOR TODAY'S! **16.5**

All served with roast potatoes, carrots, braised red cabbage, Yorkshire  
pudding, cheesy cauliflower, braised greens, maple glazed parsnips, gravy  
& cranberry, horseradish or apple sauce

### SUPERFOOD SALAD

Citrus quinoa, avocado, tenderstem broc, roasted sweet  
potato, padron peppers, heritage tomatoes **15.5**

Add hot smoked salmon or chicken **4**

### FISH & CHIPS

Wherry battered haddock, triple cooked chips, tartare, minted peas **16.5**

### HERO BURGER

Double patty with red onion jam, crispy bacon,  
homemade burger sauce, melted cheddar, gherkins  
and fries **16.5**

### VEGGIE BURGER

Candied beetroot, chickpea & pickled  
ginger patty, tomato salsa, melted Binham,  
toasted corn bun, slaw, fries **16**

## DESSERTS

### HAZELNUT & BAILEYS TIRAMISU

Roasted hazelnut, feuilletine, chocolate  
crumb **9**

### STICKY TOFFEE PUDDING

Salted caramel sauce and salted  
caramel ice cream **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

**FOR ALLERGEN INFORMATION, PLEASE ASK**