STARTERS

S O U P O F T H E D A Y Seasonal soup, sourdough **7**

HAM HOCK TERRINE

Parma ham, crispy poached egg, pea puree, wasabi peas, pineapple gel, potato crisps**9**

SLOE GIN & BEETROOT SALMON GRAVALAX

Chive cream cheese, seeded crispbread, blackberry gin pickled beets, Norfolk mardler, smoked horseraddish espuma **10**

MAINS

ROAST TOPSIDE OF BEEF 19.5

ROAST CHICKEN 18

PORK LOIN 18

VEGAN/VEGETARIAN ROAST, ASK FOR TODAY'S 16.5

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

FISH & CHIPS

Wherry battered haddock, chips, tartare, minted peas 17.5

Make it vegan! 15

HERO BURGER

Double patty with red onion jam, crispy bacon, homemade burger sauce, melted cheddar, gherkins and fries **17.5**

MOROCAN SPICED CURRY BURGER

Roasted pepper, vegan feta & chickpea patty, mango mayonnaise, white lady cheese, beetroot bun **16**

DESSERTS

BLACKBERRY AND PEAR CRUMBLE

Served with vannilla ice cream 9

STICKY TOFFEE PUDDING

Vanilla ice cream and butterscotch

CHEESEBOARD

Norfolk cheeses, spiced apple chutney, grapes, crackers 8/16

D A N N ' S N O R F O L K I C E C R E A M S C O O P 2.5 P E R S C O O P

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

SORBET

Orange, apple, raspberry