



Evening Menu

Starters

- Seasonal Soup - served with fresh bread **(v)(vg)** £7.50
Goats Cheese Mousse - variations of pickled vegetables, croutons **(v)** £8.95
King Prawns – tomato, garlic & parsley £10.95
Weybourne Crab Cakes – rocket, mango, salsa & herb oil £10.95 (*)
Apple and Blue Cheese Salad – lemon vinaigrette **(v)** £8.50
Chicken Liver & Brandy Parfait - chutney & croutons £9.50

Mains

- Half Lobster & Fillet Steak - thermidor butter, new potatoes & mixed leaf's £45
Duo of Lamb - lamb rump and shepherd's pie, red wine jus £25.95
Fillet Steak - mushroom, tomato, peppercorn sauce, dauphinois £34
Pan Seared Sea Bass Fillet – potatoes and leek gratin, green beans & peas, creamy white wine sauce £23.50
Panko Hake – crushed peas, sauteed new potatoes, tartare sauce £23.50
Butternut and pea risotto **(v)** £18.50
Dressed Weybourne Crab – new potatoes & mixed leaf's £22.50
Tomato, red pepper & chilli linguine **(v)(vg)** £18.50

Desserts

- Limoncello & pineapple trifle **(v)** £9.50
Eton Mess - chantilly cream & berries **(v)** £9.50
70% Chocolate Brownie - chocolate soil, mango purée, vanilla ice cream **(v)** £9.50
Lemon Drizzle – light sponge, lemon cream, meringue pieces & ice cream **(v)** £9.50
Selection of Cheeses - crackers and chutney **(v)** £10.95
Ice cream or sorbet scoop **(v)(vg)** £3 per scoop

Sides

- Seasonal vegetables **(v)** £4
Dauphinoise potatoes **(v)** £4

*All our produce is purchased from Norfolk locally. If you have any allergies, please inform our serving staff.
Ask one of our members of serving staff for the specials of the day. (*) Subject to availability.*