

Dinner Menu

Smaller Plates

Penny-Bun bread, oil & hummus 3.50

Marinated olives 3.00

Small Plates

Seasonal soup, bread 5.50

Pheasant and sage roulade, celeriac, pear, chestnut 6.75

Cauliflower and Binham blue ravioli, roasted cauliflower, walnuts, herb crumb 6.75

Steamed Mussels with... white wine, garlic and parsley OR chorizo, tomato and saffron 6.50/12.50

Smoked kipper rarebit, toasted muffin, quail egg, watercress, salsa verde 7.00

Duck liver parfait, fig, apple, toasted brioche 6.75

Large Plates

8oz Emmerdale Farm sirloin steak, hand cut chips, confit tomato, slow roasted onions served with blue cheese OR peppercorn sauce (*please specify at time of ordering*) 22.00

Roast chicken supreme, confit wing 'kiev', rosti potato, creamed leeks, bacon, mustard jus 16.00

Pan fried venison saddle, horseradish dauphinoise, red cabbage, artichoke, quince, cocoa nibs, 17.50

Grilled mackerel fillet, confit potatoes, celeriac, beetroot, apple, hazelnut pesto 15.50

Adnams beer battered haddock, hand cut chips, tartare, mushy peas 14.00

Potato gnocchi, parsnip and cavolo nero gratin, gruyere cheese, wild mushrooms, truffle oil 13.50

Side Plates

Hand cut chips, side salad, rocket and parmesan, seasonal vegetables 3.00 each

Sweet Plates

Double chocolate brownie, praline cream, passionfruit, chocolate ganache, toasted hazelnuts 7.00

Randolph apple and cinnamon baked Alaska 6.50

Pear and almond tart, dried fruit compote, caramel syrup, maple and walnut ice cream 6.50

Iced praline parfait, caramelised bananas, coffee syrup, macaron 6.75

Banana and baileys bread and butter pudding, coffee sauce, banana ice cream 6.50

Alburgh ice creams and sorbets (ask for our range of flavours) 5.95

Cheese Plate - Selection of British cheeses, chutney, biscuits, grapes, quince jelly 8.00 (cheese for 2 or more to share 5.00 per person)

*We are happy to cater for any allergies or dietary requirements, just let us know at the time of ordering.
Allergens menu available.*