

## TO START

Confit Pork Belly <sup>(GF)</sup>  
tamari soy sauce, asian slaw, garlic  
& chilli sauce  
8

Panko Halloumi Chips <sup>(V)</sup>  
with roasted garlic aioli &  
bloody mary ketchup  
8

Roasted Mushroom Bruschetta <sup>(VG) (GFM)</sup>  
roasted shallots, onion, vegan aioli &  
basil oil  
9

Fresh Prawn Salad <sup>(GF)</sup>  
feta, watermelon & mint  
10 / 18

Creamy Burrata <sup>(V) (GFM)</sup>  
confit tomato, crostini & basil oil  
9

Buffalo Wings <sup>(GF)</sup>  
frank's hot sticky sauce, blue cheese dip, celery  
& carrot sticks  
9

Smoked Mackerel <sup>(GF)</sup>  
cucumber & tomato salsa, aleppo pepper, grilled aubergine  
sticky garlic dressing  
9

## TO SHARE OR NOT TO SHARE

Mezze <sup>(VG) (GFM)</sup>  
houmous, baba ghanoush, olives, zaatar  
bread, pickled chillies & falafel  
8/15

Bargeman Board <sup>(GFM)</sup>  
parma ham, honey roast gammon, suffolk red wine  
salami, pickled shallots, binham blue cheese,  
sourdough bread  
9.50/18

## MAINS

Chargrilled Hand Pressed Brisket Burger, Smoked Bacon Jam, Frickle, Pretzel Bun & Fries 17

Slow Cooked Rump, Red Wine Sauce, Roasted Shallots, Mushroom, Smoked Bacon, Horseradish Mash <sup>(GF)</sup> 20

Free Range Chicken Scalloppini, Grilled Lemon, Roasted Garlic Butter Truffle Oil, Parmesan & Fries 18

Joa Bowl, Roasted Sweet Potato, Slow Cooked Grains, Spiced Cashew Nuts, Baby Spinach, Feta & Sumac Dressing <sup>(VG)</sup> 16

Beer Battered Cod, Chunky Chips with Rosemary & Maldon Sea Salt, Tartare Sauce & Pea Puree <sup>(GFM)</sup> 17

Plant Burger, Vegan Aioli, Caramelised Onion Relish & Fries <sup>(VG)</sup> 16

Slow Roasted Honey & Mustard Ham, Chunky Rosemary Chips, Barn Eggs, Pickled Shallots <sup>(GF)</sup> 17

Chicken Scalloppini Burger, Garlic Butter, Sweet Chilli, Shredded Lettuce, Parmesan, Frickle & Rosemary & Maldon Sea Salt Fries 17

Monkfish Scampi, Panko Breadcrumbs, Chunky Tartare Sauce, Chunky Chips 18

250g Rib Eye Steak, Roasted Mushroom, Vine Tomatoes, Slow Cooked Shallot, Chunky Chips <sup>(GF)</sup> 29

200g Fillet Steak, Roasted Mushroom, Vine Tomatoes, Slow Cooked Shallot, Chunky Chips <sup>(GF)</sup> 36

add peppercorn or stilton sauce £3

Our beef is bred in an ethical way & consists of native suckler breeds such as angus, hereford & devon reds. It is aged for a minimum of 30 days in a specially designed room which enhances flavour and texture.

## SIDES

Artisan Bread & Olives	7
Chunky Chips with Rosemary Maldon Salt (GF)	5
Horseradish Mash Potato (GF)	5
Roasted Portobello Mushrooms (GF) (VG)	6
Lettuce, Tomato & Cucumber Salad (GF) (VG)	5
Cheesy Chips (GF)	6
Truffle & Parmesan Chips (GF)	6
Garlic Ciabatta (V)	6
Cheesy Garlic Ciabatta (V)	6
Seasonal Vegetables (VG)	6
Frickles 'Fried Dill Pickles' (VG)	5

## PUDDINGS

Ice Cream Sundae (GF) (VGM)  
*fresh raspberries & strawberries, meringue*

8

Black Forest Torte (V)  
*oreo crumb, kirsch cherries, chocolate ganache*

8

Gees Sticky Toffee Pudding (V)  
*rich toffee sauce & vanilla ice cream*

7

Salted Caramel Banoffee Cheesecake (V)

8

The Best of East Anglian Cheese (V)  
*chutney, biscuits & a glass of port*

14