

TO START

THAI STYLE SALT & PEPPER SQUID

Served with Thai style chilli & cucumber dipping sauce

PRAWN & CRAYFISH COCKTAIL

Marie Rose sauce, shredded lettuce, toasted sourdough, tomato & lemon

HOMEMADE SOUP OF THE DAY

Served with crusty sourdough **vg**

GRILLED SATAY CHICKEN

Grilled chicken with coconut & peanut sauce & a pineapple & chilli sambol

OVEN ROASTED HERBY MUSHROOMS

Roasted chestnut mushrooms served with oozy brie & cranberry **vg**

PORK BELLY BITES

Slow cooked confit pork with sweet soy sauce & picante onions

Mother's
Day

MENU

Saturday 29th & Sunday 30th

£32.95 - 2 courses

£38.95 - 3 courses

ENJOY A FRESHLY PREPARED ROAST

All of our roasts are served with freshly prepared seasonal vegetables, crispy roast potatoes, homemade Yorkshire pudding & rich red wine gravy

TOPSIDE OF BEEF

Slow roasted with red wine

HALF ROAST CHICKEN

Flavoured with lemon & thyme

SPRING LAMB

Roasted with garlic & rosemary

ROASTED PORK LOIN

With crackling

PLANT BASED

Seasonal plant based roast

FOR THE TABLE

Sides Perfect For Sharing

PIGS IN BLANKETS

CAULIFLOWER CHEESE

£4 EACH

SOMETHING DIFFERENT?

HAND BATTERED COD

Chunky chips, mushy peas & homemade tartare sauce

14 HOUR BRAISED BEEF & ALE PIE

Slow cooked steak & ale pie served with buttered mash, rich red wine gravy & seasonal vegetables

Make it vegetarian with our seasonal vegetable pie

PAN FRIED SEA BASS

Cromer crab butter, samphire, roasted charlotte potatoes

GRILLED AUBERGINE & HARISSA

Served with tagine spiced roasted chickpeas & peppers **ve**

OVERNIGHT ROASTED PORK BELLY

Cooked with anise, orange & soy, served with pak choi & egg fried rice

FROM THE GRILL

FILLET STEAK

6oz fillet served with grilled plum tomato, mushroom, watercress & chunky chips **+£5**

DRY AGED RIBEYE

10oz ribeye served with grilled plum tomato, mushroom, watercress & chunky chips **+£4**

DESSERTS

RICH STICKY TOFFEE PUDDING

With hot caramel sauce & vanilla ice cream

SALTED CARAMEL CHOCOLATE BROWNIE

Served with chocolate gelato & chocolate sauce

APPLE & BLACKBERRY CRUMBLE

Served with warm vanilla custard

BAKED BASQUE CHEESECAKE

Fresh raspberries & whipped chantilly cream