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

CHICKEN LIVER & COGNAC PATE served with red onion marmalade and crusty sour dough

OVEN ROASTED HERBY MUSHROOMS Roasted chestnut mushrooms served with oozy brie & cranberry

PORK BELLY BITES Slow cooked confit pork with sweet soy sauce & picante onions



MENU

Saturday 29th & Sunday 30th £29.95 - 2 courses £36.95 - 3 courses

MOTHER'S DAY CARVERY

Enjoy our freshly prepared carvery roasts. You can choose up to 3 options or just stack up on your favourite! Our carvery includes unlimited vegetables, so help yourself to our fantastic roast potatoes, Yorkshire puddings, seasonal greens, stuffing & rich gravy

TOPSIDE OF BEEF
Slow roasted with red wine

HALF ROAST CHICKEN Flavoured with lemon & thyme

ROASTED PORK LOIN With crackling

SPRING LAMB
Roasted with garlic & rosemary

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

PAN FRIED SEA BASS

Cromer crab butter, samphire, roasted charlotte potatoes

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

OVERNIGHT ROASTED PORK BELLY

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

GRILLED AUBERGINE & HARISSA

Served with tagine spiced roasted chickpeas & peppers

RIBEYE STEAK +£4

100z ribeye served with grilled plum tomato, mushroom, watercress & chunky chips

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