

Valentine's Day 2023

Starters

Beetroot & gin home cured salmon | GF (9.20)
pickled apple, compressed cucumber & lemon mayo

Homemade soup of the day | V VE GF* (7.50)
with homemade bread

Oven baked Provolone cheese | V GF* N* (10.50)
cherry tomatoes, oregano, peanuts & sourdough

Charcuterie board | GF* (9.90)
prosciutto, salami, mortadella & pickled veg

Grilled halloumi & roasted veg | V GF* (8.20)
peppery leaves & sesame dressing

Fresh moules mariniere | GF* (8.90)
cooked in cream, onions, garlic & parsley

Mains

Baked cod supreme | GF* (19.50)
crab meat, edamame beans & spinach risotto, crème fraiche, samphire & gremolata

Norfolk Venison steak | GF (22.00)
buttered mash, heritage carrots, crispy cavolo nero & red wine jus

Miso roasted aubergine | V VE GF N* (14.90)
harissa baked cauliflower, Asian slaw, crushed hazelnut & sesame dressing

Fresh moules mariniere | GF* (16.50)
cooked in cream, onions, garlic & parsley with fries

Slow roasted pork belly | GF* (18.50)
sweet potato fondant, courgette tempura, cider & wholegrain mustard sauce

8oz Sirloin steak (26.90)
grilled & served with rosemary & sea salt chips, tomato & tenderstem broccoli | GF

Dessert

Pear belle Helene & raspberry crumble | V VE* GF* (7.90)
& vanilla custard

Lemon Trilogy | V VE GF* (7.90)
lemon drizzle, lemon curd, candied lemon & fruit compote

Chocolate Cremeux | V (8.50)
raspberry sorbet, fresh berries & white chocolate cookie

Cheese board | V (11.70)
chutney, grapes & biscuits

Allergens: please let us know of any allergies or dietary requirements before ordering.

* indicates dishes that can be made suitable for dietary needs



An optional 10% service charge will be added to your final bill