



SUNDAY MENU

Farmed and fished in the crystal-clear waters of Brancaster Staithe Harbour by father and son team Cyril and Ben Southerland

To do justice to their harvest we shuck to order, which is vital to keep them at their freshest and this shows in the taste.

6 oysters – £15.50

12 oysters – £28

Enjoy as a starter or pre starter.

Natural – with a selection of garnishes

Rockefeller – grilled herb crumb

Tempura – homemade chilli dipping

STARTERS

Lamb ‘Roly Poly’ lamb sauce, salsa verde, goats cheese curd **£13**

Garlic & Thyme ‘Bread & Butter Pudding’ cauliflower puree, pickled cauliflower, Isle of Mull cheddar **£10**

Roasted local pigeon, confit carrot, thyme porridge & carrot pure **£10**

Char Sui pork belly, fermented chilli salsa, furikake, pickled mango gel, five spice quaver **£12**

Smoked haddock kedgeree, curry oil fried egg, chive oil **£11**

MAIN COURSES

SUNDAY ROAST OPTION

Roast Beef, Roast Chicken, Roast Pork, Mushroom & Chestnut Loaf,
All served with roast potatoes, cauliflower cheese, seasonal vegetables, Yorkshire pudding & gravy **£18**

Calves’ liver, bacon & onion gravy, roast potatoes, vegetables & cauliflower cheese **£18**

Woodfords Beer battered Fish & Chips; homemade tartare sauce & minted peas **£18**

Shallot & Leek Tart Tatin ‘Norfolk Mardler’ goats’ cheese, parmentier potatoes & rocket **£19.50**

Loin of Halibut, pea & mint risotto, charred baby gem & dill oil **£28**

Duck Breast, red cabbage, garlic thyme bread & butter pudding,
duck & red wine sauce **£26**

Double cheese & bacon burger, onion, tomato, iceberg lettuce, burger sauce, beef
dripping chips, 'street slaw' **£20**

The Grill

Ribeye Steak or Sirloin confit tomato, roasted onion, beef dripping chips **£36**

To Share? Porterhouse Steak, confit tomato, roasted onion, beef dripping chips **£75**

To Share? Sirloin for two, dauphinoise potatoes, buttered greens and peppercorn sauce **£60**

Sauces £4 each

Binham Blue

Peppercorn

Sides £4.50

buttered greens,

beef dripping chips,

parmesan truffle fries,

onion rings with Gochujang mayonnaise

Desserts £9.50

Chocolate Delice, hazelnut praline, chocolate fudge, chocolate crumb, hazelnut ice cream

Marmalade Bread & Butter Pudding crème anglaise

Hot chocolate fondant, chocolate crumb, Bailey's cream & clotted cream fudge **£10**

Affogato, vanilla ice cream, espresso coffee, biscotti **£8**

Add your favourite liqueur to pour over from **£3**

Ice Cream/ Sorbet flavours

Vanilla, bakewell, cherry ice cream

Apple sorbet, pear sorbet