



Sample Dinner Menu

To Start

Snacks

Toasted Focaccia, whipped butter **£6.00**

Tempura Prawns, sweet chilli sauce **£12.50**

Brancaster Oysters Natural or Tempura
6 for **£22** / 12 for **£40**

Starters

Sticky Chinese Pork, mango salsa, fermented chilli, pickled mango gel,
granola puff **£15.50**

Citrus Cured Mackerel, beetroot panna cotta, beetroot gel, roasted
hazelnut, fresh horseradish **£15.00**

Seared King Scallops, celeriac purée, compressed apple, celeriac
remoulade, pickled celeriac **£22.00**

(V, Ve) Crispy Broccoli Taco, sweet onions, cashew coriander cream,
pickled shallot, spring onion and coriander **£13.50**

(V) Pea Arancini, black garlic emulsion, pea mousse, parmesan **£14.50**

‘Yukke’ Japanese Beef Steak Tartare, soy sauce, furikake, egg yolk curd,
crispy wonton, pickled vegetables, wasabi emulsion **£16.00**

Main Courses

(V) Soy and Miso Honey Glazed Cauliflower Steak, massaman curry sauce, pickled pineapple, crispy noodles and peanut crumb **£22.00**

Yucatan Marinated Breast of Chicken, chilli sweet potato, burnt spring onion crema, mango salsa, BBQ sweetcorn, torched feta, coriander **£28.00**

Pan-fried Sea Trout, marsh herb salad, brunoise new potato, oyster mayonnaise **£29.00**

Roasted Rump of Norfolk Blackface Lamb, lamb shoulder and black olive potato terrine, lemon baby gem, anchovy dressing, wild garlic pesto **£38.00**

Cornish Sole, Hasselback potatoes, samphire, caper, shrimp & herb butter **£28.00**

(V) Roasted Mediterranean Vegetables, slow-roasted cherry tomatoes, fondant potatoes, Regato cheese, baby fennel, balsamic & basil pesto **£20.00**

Steaks

10 oz Sirloin Steak, hand-cut chips, slow-roasted tomatoes, portobello mushroom, watercress salad, peppercorn sauce **£42.00**

10 oz Ribeye Steak, hand-cut chips, slow-roasted tomatoes, portobello mushroom, watercress salad, peppercorn sauce **£45.00**

6 oz Fillet Steak, hand-cut chips, slow-roasted tomatoes, portobello mushroom, watercress salad, peppercorn sauce **£55.00**

To Share?

28 oz Porterhouse, sharer for two served with hand-cut chips, slow-roasted tomatoes, portobello mushroom, watercress salad, peppercorn sauce **£98.00**