

Starters

- Crayfish Cocktail, Smoked Marie Rose Sauce, Iceberg, Toast 12
 Grilled Asparagus, Pancetta Lardons, Gorgonzola Bechamel, Frisee 12
 Argentinian Prawns, Garlic Butter, Toast 14
 Bang Bang Chicken, Grilled Baby Gem, Pickled Salad, Sweet Chilli Mayonnaise 10.5
 Caprese Salad, Burrata, Heritage Tomatoes, Herb Oil, Rocket, Aged Balsamic 12.50

Pastas & Risottos

All of our pastas & risottos are handmade & hand rolled daily

- Capellini, Slow Roasted Pork Ragu, Tomatoes, Onions, Mushrooms, Red Wine, Parmesan 22
 Lasagne, Beef Bolognese Ragu, Bechamel, Marinara, Parmesan, Mozzarella 22
 Pappardelle, Cromer Crab, Arrabbiata, Samphire, Basil, Cherry Tomatoes, Charred Lemon 27
 Tagliatelle, Pan Fried Salmon, Wild Garlic, Asparagus, Spinach, Herb Pesto, Parmesan 26
 Lemon & Thyme Chicken Risotto, Chorizo, Green Beans, Cream Veloute, Parmesan 24
 Grilled Lamb Risotto, Pea, Mint, Pea shoot & Rocket Salad, Parmesan 28

Signature Dishes

Steak Burger 21

American Cheese, Bacon,
House Sauce, Lettuce,
Tomato, Red Onion, Pickle,
Thick Cut Chips

Pork Schnitzel 22

Panko Breaded, Fried Hen Egg,
Grilled Baby gem Lettuce,
Parmesan & Truffle
Mayonnaise, Thick cut Chips

Mixed Grill to share 72

220g Rump Steak*, Lamb
Skewers*, Bang bang Chicken,
Polish Sausage, Black Pudding,
Pork Chop, Tenderstem Broccoli,
Thick Cut Chips, Choice of Sauce

*Beef & Lamb both served either pink
or well done

Steak Tagliata

We work with Clarkes Farm in Hevingham to exclusively source premium, grass-fed Norfolk beef.

Every steak is butchered in-house and rested in rich beef tallow before serving.

All Served With Thick Cut Chips

Classic

Maldon Salt &
Cracked Black
Pepper
220g Rump 20
300g Sirloin 40
300g Ribeye 41
250 g Fillet 43

Gorgonzola

Lombardy Italian
Blue Cheese
Sauce
220g Rump 25
300g Sirloin 45
300g Ribeye 46
250 g Fillet 48

Dianne

Mushrooms,
Cream, Mustard
& Brandy Sauce
220g Rump 26
300g Sirloin 46
300g Ribeye 47
250 g Fillet 49

Italian

'Cacio e Pepe'
Black Pepper &
Parmesan Raviolo
220g Rump 28
300g Sirloin 48
300g Ribeye 49
250 g Fillet 51

Surf & Turf

Argentinian
Prawns In Garlic
& Parsley Butter
220g Rump 29
300g Sirloin 49
300g Ribeye 50
250 g Fillet 52

See Our Steak Board For Today's Large Cuts Of Chateaubriand, Prime Rib & T Bone

Sides

- Garlic Buttered Button Mushrooms 5.50
 Roasted, Honey Glazed Carrots 5.50
 Grilled Garlic Buttered Tenderstem Broccoli 8
 Lemon Buttered Samphire & Green Beans 8.5
 Gochujang Coleslaw 6
 Herb Buttered New Potatoes 6.50
 Signature House Salad 5
 Rocket, Parmesan & Aged Balsamic 5.5

Please note all of our dishes are prepared in a kitchen where cross contamination can occur, and we are unable to guarantee an allergen free environment. Our menu descriptions do not contain every ingredient used. Please notify your server of any food allergies or intolerance when ordering Food & Drink.

Please note that there will be a discretionary service charge of 10% added to the bill