

STARTERS

Homemade Soup (gfa) Chef's homemade seasonal soup of the day served with homemade bread and butter. Please ask a member of staff for today's choice.	£5.75
Prawn and Crayfish Tail Cocktail (gfa) Atlantic prawns and crayfish tails bound in our own Marie-Rose sauce on fresh iceberg lettuce with bread and butter.	£7.50
Pork, Apricot, and Ham Hock Terrine (gfa) served with piccalilli and house croutons.	£6.95
Deep Fried Brie Wedge Deep-fried panko breaded Brie served with a cranberry and grape relish and curly endive.	£6.75
Sweet Potato and Chickpea Falafel (ve) Sweet potato, chickpea and apricot fried falafel with a fresh carrot slaw spiked with cumin and sesame.	£5.95
Garlic Mushrooms (gfa) (v) Fresh local Flordon button mushrooms cooked in a white wine, garlic and cream sauce served with homemade bread and butter.	£5.95
Stilton Mushrooms (gfa) (v) As garlic mushrooms but with the addition of English Stilton.	£6.95
Heritage Tomato, Basil and Bocconcini Mozzarella Salad (v) Sliced heritage tomatoes and baby mozzarella drizzled with olive oil and fresh basil.	£5.95
Chicken Satay (gf) Marinated in Chefs own coconut and peanut sauce served with Asian slaw.	£7.25
Devilled Whitebait Cayenne spiced breaded whitebait fried golden and served with lemon and charred jalapeno mayonnaise.	£6.50
Orange and Tarragon Salmon Gravadlax (gfa) Cured salmon slices with orange zest and tarragon served with cucumber, dill and cream cheese.	7.50
Cromer Crab Cakes Famous local crab bound with white fish and fresh breadcrumbs and served with a seaweed and lemon mayonnaise.	7.50

Special Diets

(v) = Vegetarian. (ve) = Vegan. (gf) = Gluten Free. (gfa) = Can be prepared gluten free if required, please state when ordering

If you require gluten free meals, please state when ordering. Please advise your server if you have an allergy to any food.

MAIN COURSES

All our main courses are served with a choice of potatoes; either new, dauphinoise, mash or chunky chips and a selection of seasonal vegetables or mixed salad unless otherwise stated.

Apricot Stuffed Pork Tenderloin (gf) Wrapped in bacon, served on Colman's wholegrain mustard mash with pan juice brandy sauce.	£14.95
Pan-Roasted Duck Breast (gf) served with fondant potato, wilted greens and Griottes cherry sauce.	£14.95
Locally Reared Lamb Rump with maple syrup carrot purée, dauphinoise potatoes and a rich rosemary and mint jus	£16.95
Homemade Lasagne Minced beef cooked with layers of lasagne in tomato sauce covered with a rich cheesy béchamel sauce. Served with garlic bread.	£13.95
Steak & Kidney Pudding (His and Hers) Cooked to our infamous recipe. Prime whole pieces of steak & kidney, cooked in rich red wine gravy then baked in a moist suet pudding (not for the faint-hearted). For the smaller appetite, a smaller pudding is available.	£14.95 £12.95
Pan-Fried Seabass (gf) served on crushed herb potato with sauce vierge.	£14.95
Beer and Soda Battered Cod and Chips (gfa) served with garden or mushy peas.	£13.95
Pan-Roasted Chicken Supreme (gf) With a chorizo, olive and mushroom sauce.	£13.95
Tiger Prawn and Crayfish Taglione Nero Black taglione pasta with cherry tomatoes and lemon in a cream sauce.	£13.95
Wholetail Scampi Wholetail Whitby breaded scampi served with lemon wedge, chips and peas or salad.	£12.95

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FROM THE CHARGRILL

Spicy Salt and Pepper Chicken Skewers (gf)	£14.95
Griddled marinated chunks of chicken on skewers served suspended over skinny fries with garlic butter and salad.	
Banningham Classic Burger	£12.95
Clarks prime steak burger in a brioche bun with burger sauce, lettuce, tomato, red onion and pickle with house seasoned skinny fries.	
Banningham Cheeseburger	£13.95
The Banningham Classic with American burger cheese.	
Banningham Cheese and Bacon Burger	£14.50
Banningham Cheeseburger with double streaky bacon.	
10oz Clarks Gammon Steak (gf)	£13.95
Thick cut 10oz Waveney smoked gammon served with slow roasted tomato, local field mushroom and onion rings with pineapple or egg.	
8oz Clarks Sirloin Steak (gf)	£19.95
served with slow roasted tomato, local field mushroom and onion rings.	
10oz Clarks Rump Steak (gf)	£19.95
served with slow roasted tomato, local field mushroom and onion rings.	
Black Pepper Sauce, Stilton Sauce, Garlic Butter or Bearnaise Butter.	£3.25
Steaks can be served with king prawns cooked in garlic butter.	£4.50

V IS FOR

Banningham Vegan Cheeseburger (ve)	£14.50
All the lushness of our cheeseburger but vegan.	
Red Onion Tart (ve)	£13.50
Caramelised red onion and puff pastry tart with pickled walnuts and rocket.	
Heritage Tomato and Courgette Risotto (ve) (gf)	£13.50
Topped with vegan parmesan cheese and vegetable crisps.	
Beer and Soda Battered Halloumi (v) (gfa)	£13.50
with chunky chips and garden or mushy peas.	

SALADS

Cromer Crab Salad (gfa)	£15.95
Whole dressed Cromer crab on fresh salad with new potatoes and zingy lemon mayonnaise.	
Seafood Platter	£17.95
Smoked salmon, prawns, crayfish tails and smoked mackerel with Marie-Rose sauce and watermelon.	
Chicken Caprese Salad (gf)	£13.95
Pan-fried chicken breast with bocconcini mozzarella, heritage tomatoes and parmesan.	
Chicken Caesar Salad	£14.50
Strips of chicken breast with cos lettuce, crispy smoked bacon, garlic croutons and anchovies tossed in homemade Caesar dressing served with buttered new potatoes.	

DESSERTS

Please note our ice-cream wafers contain Nut oil.

Triple Chocolate Brownie served with vanilla seed ice-cream and smashed honeycomb.	£6.95
Pavlova with Berry Compote (gf) A combination of soft-centred meringue filled with berry compote and Chantilly cream.	£5.75
Chefs Own Banoffee Pie served with pecan nuts and fresh cream.	£6.75
Epic Chocolate Mousse (gf) (contains raw pasteurised egg whites) Homemade dark chocolate mousse topped with mascarpone cream and sea salt candied pistachios.	£6.75
Homemade Fruit Cheesecake Our house cheesecake served with berry compote	£6.85
Vegan Blackcurrant Fruit Crumble Slice (ve) (gf) served with vanilla seed or vegan vanilla ice-cream.	£6.25
Waffle Banana Split Warm Belgian chocolate waffle topped with a split banana and lashings of maple syrup.	£5.95
Lemon Posset served with an almond shortbread biscuit and fresh berries.	£5.95
Cheese & Biscuits A selection from the following English cheeses: Cheddar, Brie and Mrs Temple's Binham Blue, served with biscuits, Fenland celery and pickles.	£7.45
Selection of Ice-creams Choose vanilla, chocolate or strawberry or any combination.	£4.50
Speciality Ice-creams and Sorbets Luxury ice-creams and sorbets sourced from a local producer. See the board or ask our waiting staff for today's choices.	£6.95

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