

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
Duck, Brandy and Orange Parfait (gfa) Homemade duck parfait with a cherry and port sauce served with melba toast	£6.95
Deep Fried Brie Wedge Deep-fried panko breaded Brie served with a fruity relish and leaf.	£6.75
Sweet Potato, Chickpea and Apricot Falafel (ve) served with pepper hummus and pickled slaw.	£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
Katsu Chicken Strips of chicken in panko breadcrumbs served with katsu mayonnaise and red slaw.	£7.25
Devilled Whitebait (gfa) Cayenne spiced breaded whitebait fried golden and served with homemade tartare sauce and lemon wedge.	£6.50
Smoked Salmon and Beetroot Terrine (gfa) Beetroot infused smoked salmon with dill cream cheese, celeriac remoulade and leaf.	£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.

Cider and Herb Slow-cooked Pork Belly (gf) £14.95
served on braised red cabbage, mustard mash and a cider and apple jus.

Pan-Roasted Duck Breast (gf) £14.95
served with fondant potato, wilted greens and Griottes cherry sauce.

Local Game Casserole with Cheesy Stilton Cobbler £13.95
Mixed local game in a rich gravy with a tasty cobbler.

Locally Reared Lamb Rump (gf) £16.95
with maple syrup carrot purée, dauphinoise potatoes and a rich rosemary and mint jus.

Homemade Lasagne £13.95
Minced beef cooked with layers of lasagne in tomato sauce covered with a rich cheesy béchamel sauce. Served with garlic bread.

Steak & Kidney Pudding (His and Hers) £14.95
Cooked to our infamous recipe. Prime whole pieces of steak and 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. £12.95

Seared Sea Bream (gf) £14.95
served on a bed of potato, leek and prawn chowder.

Seared Local Venison Medallions (gfa) £15.95
with a winter berry and red wine jus.

Beer and Soda Battered Cod and Chips (gfa) £13.95
served with garden or mushy peas.

Honey Mustard Chicken (gfa) £13.95
Sautéed chicken breast topped with parmesan crumb and served with wholegrain mustard and honey sauce and new potatoes.

Tiger Prawn and Smoked Salmon Tagliatelle (gfa) £13.95
Tiger prawns and smoked salmon in a rich lemon infused cream sauce

Wholetail Scampi £12.95
Wholetail Whitby breaded scampi served with lemon wedge, chips and peas or salad.

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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, salad and slaw.

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 or Garlic 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.

Beetroot, Red Onion and Walnut Tatin (ve) £13.50
Beetroot, caramelised red onion and walnuts in a puff pastry tart with a leaf salad.

Smoky Wild Mushrooms with Pea Risotto (ve) (gf) £13.95
topped with vegan cheese and pea shoots.

Beer and Soda Battered Halloumi (v) (gfa) £13.50
with chunky chips and garden or mushy peas.

SALADS

Maple glazed Roast Salmon (gf) £13.75
served with sun blushed tomatoes, new potatoes and leaf topped with Bocconcini mozzarella and dill crème fraiche.

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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