

## TO START

<b>Chef's Homemade Soup</b>	GFA	£8
<i>Chef's Soup, Crusty Bread and Butter</i>		
<b>Smoked Ham Hock Terrine</b>		£10
<i>Pulled Ham Hock Terrine, Picallilli, Toasted Bloomer</i>		
<b>Broadland Garlic Mushrooms</b>	V/GFA	£12
<i>Button Mushrooms, Garlic, White Wine Cream on Toasted Garlic Bloomer</i>		
<b>ADD STILTON £2</b>		
<b>Onion Bahji Bon bons</b>	VE/GF	£10
<i>Spiced Red &amp; White Onion Bhajji's, Mango Chutney, Minted Riatta</i>		
<b>Korean Fried Cauliflower</b>	VE/GFA	£12
<i>BBQ Soy Glaze, Sesame, Baby Gem Lettuce, Crispy onions</i>		
<b>Salmon Gravavlax</b>	GFA	£10
<i>Beetroot Cured Salmon, Rye Bread Crostini, Dill Sour Cream, Cucumber spaghetti</i>		
<b>Beef Short Rib Arancini</b>	GF	£12
<i>Slow Braised Beef, Risotto, Parmesan &amp; Chives, Roasted Garlic Mayonnaise</i>		

## NIBBLES AND TAPAS

<b>Crusty Bloomer Bread Olives, Olive &amp; Balsamic</b>	GFA	£8
<b>Halloumi Fries with Aoli</b>	GFA	£8
<b>Hummus, Harissa Chickpeas, Warm Pittas</b>	GFA	£8
<b>Crispy Chicken Strips, Korean BBQ</b>		£10
<b>Tater Tots, Crispy Bacon, Parmesan</b>	GF	£8
<b>Pigs In Blankets, Hot Honey &amp; Black Pepper</b>		£7
<b>Scampi, Tartare Sauce</b>		£9
<b>Crispy Pork Belly Bites Sweet chilli</b>	GF	£8
<b>Crispy Vegetable Gyoza, Tomato Chutney</b>		£8
<b>Salt and Pepper Squid Garlic Mayo</b>		£9
<b>Vegetable Samosa's, Mango Chutney</b>	VE	£7
<b>Potato Bravas - Spiced Potato</b>	VE	£8

## SANDWICHES

*Served Monday to Saturday 12-5pm  
All served with fries or crisps and house salad  
On White or Granary Bloomer*

<b>Sausage, Stilton &amp; Onion Chutney Ciabatta</b>	£11
<b>Bacon, Brie &amp; Cranberry Sauce</b>	£11
<b>Tuna Mayo &amp; Red Onion</b>	£10
<b>Atlantic prawns, marie rose sauce, cos lettuce</b>	£10.5
<b>Chicken &amp; Bacon Crown Club, Lettuce, Tomato &amp; Mayo</b>	£14

## LIGHT LUNCH AND SNACKS

*Served Monday to Saturday 12-5pm*

<b>The Brunch</b>		£13.5
<i>2 Sausages, 2 Rashers of bacon, 2 hash browns, tomato, mushroom, toast, baked beans, toast and 2 eggs (scrambled, fried or poached)</i>		
<b>Eggs Benedict or Eggs Royale</b>	GFA	£10.5
<i>Toasted crusty bloomer bread topped with 2 poached eggs, smoked ham and hollandaise. Add smoked salmon for £4</i>		
<b>Jacket Potatoes</b>	GF	£9
<i>Served with crisp salad &amp; your choice of Heinz Beans, Melted Cheese, Tuna Mayo, BBQ Pulled Pork £2 each</i>		



## Our Classics

### Steak and Kidney Pudding

*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). Served with mash or chunky chips and seasonal greens. For the smaller appetite, a smaller pudding is available.*

£21/£25

### Scampi

*Served with skinny fries and your choice of either garden peas, fresh salad or minted mushy peas.*

£16

### Classic Burger

*Prime 6oz Aberdeen Angus Beef Burger in an Eden glazed burger bun, topped with crisp iceberg lettuce, red onion, tomato and gherkin. Not forgetting our homemade burger sauce, Served with fries, onion rings and homemade coleslaw. ADD Mont Jack Cheese, Streaky Bacon, Mushrooms or Fried Egg for an extra £2 each.*

GFA £18

### Traditional Italian Lasagne

*Made with local minced beef and cooked with layers of rich bechamel and tomato sauce. Served with a choice of garlic bread or chips and crisp salad or garden peas.*

£19

### Salt & Pepper Chicken Skewers

*Tender chicken breast skewered and steamed until piping hot. Served with warm pitta, skinny fries, salad and garlic butter.*

GFA £21

### Chef's Very Special Liver and Bacon

*Tender slices Chef's Very Special Liver and Bacon, 2 slices of butchers bacon. Served in rich onion gravy with mash potato and seasonal greens.*

GFA £19

### Fish and Chips

*Fresh whole fillet of fish delivered daily. Served with chunky chips and your choice of either garden or minted mushy peas.*

GFA £20

## Veggie & Salads

### Spiced Chickpea & Red Pepper Burger

*Homemade chickpea patty topped with red pepper and olive chutney and cyprriot halloumi. Served with fries and salad.*

V/GFA £17

### Vegetable Mousakka

*Courgettes, peppers, red onions and tomatoes layered with aubergine and creamy béchamel sauce on a potato base topped with cheese. Served with house salad.*

VE/GFA £17

### Sweet Potato Chana Masala

*Chef's homemade Chana Masala curry made with chunky sweet potatoes, Harissa chick peas. Served with basmati rice & poppadum.*

VE/GFA £18

### (Chicken) Caesar Salad

*Layers of Cos Lettuce, homemade caesar dressing, anchovies, bacon lardons and croutons. Served with buttery new potatoes. Add chicken for £4.*

V/GFA £17

### Cromer Crab Salad

*Jonas Seafoods Cromer Crab salad, served with wholemeal bloomer, buttery new potatoes and lemon & chive mayo.*

GFA £19

## Something Different

### STEAK

#### 10oz Hevingham Rump Steak

*10oz prime steak cooked to your liking served with baked tomato, local flat mushroom, chef's onion rings and chunky chips.*

GFA £24

#### Propa' Waveney Gammon Steak

*Smoked Norfolk gammon steak served with baked tomato, local flat mushroom, your choice of fried egg or pineapple, chef's onion rings, chunky chips and garden peas.*

GFA £21

#### 28 day 10oz Prime Sirloin Steak

*Hevingham reared sirloin steak cooked to your liking served with baked tomato, local flat mushroom, chef's onion rings and chunky chips.*

GFA £28

#### 10oz Norfolk Ribeye

*Our steak of choice. 10oz Norfolk Ribeye Steak, again with baked tomato, flat mushroom, chef's onion rings and chunky chips.*

GFA £28

## MEAT & FISH

### Herb Crusted Salmon

*Wild Atlantic Salmon fillet in chef's herb crust served with hasselback potatoes, pickled samphire and dill and sun-dried tomato beurre blanc.*

GFA £22

### Sea Bream

*Pan fried Sea Bream served with chef's patatas bravas, vine tomatoes and hollandaise sauce.*

GF £22

### Crab Chilli & Prawn Linguine

*Cromer crab and king prawns, cooked in ginger, garlic and coriander butter sauce. Served with garlic bread.*

£28

### Duo of Duck

*Duck breast served pink, with confit duck leg bon bon and served with pearl barley risotto and market greens.*

£24

### Cornfed Banningham Chicken

*Confit leg and smoked bacon croquette potatoes, burnt baby leeks, summer peas, poultry butter sauce.*

£28

### Slow Roast Cinnamon & Clove Pork Belly

*8 hour slow braised Norfolk Pork Belly served with crispy crackling, Hasselback Potatoes, Tenderstem and apple cider Jus.*

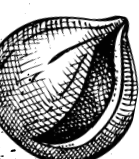
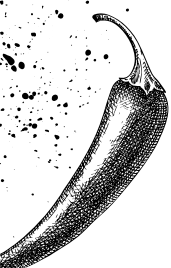
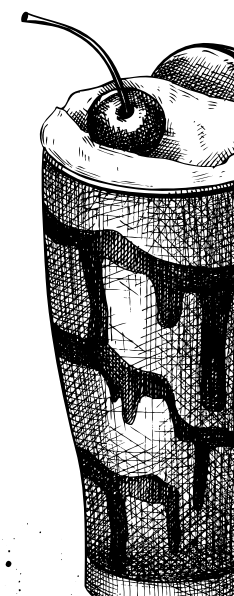
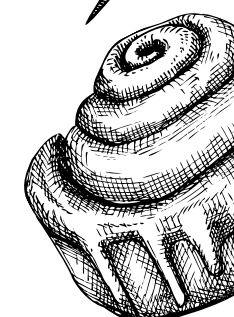
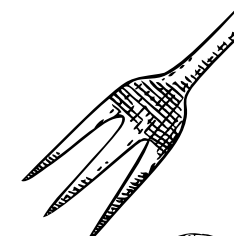
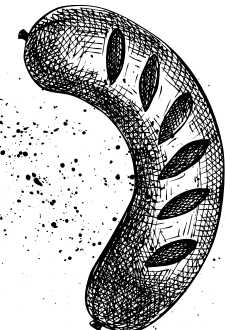
GF £28

## SIDES

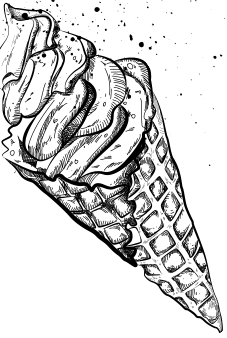
Chunky Chips	£4
Beer Battered Onion Rings	£4
Plain/Cheesy Garlic Bread	£4/£6
Cheesy Chips	£6
Seasonal Vegetables	£4
Dressed Crisp Salad	£4
Peppercorn Sauce	£4
Stilton Sauce	£4
Surf 'N' Turf Garlic Butter Prawns	£7
Sweet Potato Fries	£6

### NOT SWEET ENOUGH?

*Upgrade any dish served with chips to sweet potato fries for £3.*



Please advise your server on any allergies or intolerances



# CHILDREN

### Starters

- Garlic Bread with or without Cheese GFA
- Cucumber or Carrot Sticks
- Nachos with melted Cheese and BBQ Sauce

### Mains

- Giant Cod Fish Finger GFA
  - Cheese Burger GFA
  - Cheese and Tomato Pizza
  - Crispy Chicken Tenders
  - Butchers Sausages
- Served with Skinny Fries or Mash & Peas or Beans*

- Mac and Cheese With Garlic Bread
- Spaghetti Bolognese With Garlic Bread and Grated cheese

### Desserts

- Your choice of ice cream in cone
- Chocolate Brownie and ice cream GFA
- Jelly and Ice-cream
- Sweet Shop Sundae

- 1 Course - £9
- 2 Course - £12
- 3 Course - £15



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# DESSERT

## Apple & Summer Berry Crumble GFA £9.5

Served with custard or vanilla ice Cream

### Lemon Tart £9

Served with vanilla ice-cream and chef's pineapple, mango and raspberry compote

## Double Chocolate Brownie GFA £9.5

Chocolate soil, Milky Bar ice cream, white & dark chocolate sauce

## Cheesecake of the Moment £9.5

Chef's cheesecake served with ice cream or pouring cream. Ask for today's flavor.

## Sticky Toffee Pudding £10

served with Butterscotch sauce & vanilla ice-cream or custard.

## Norfolk Cheese Board £14

Creamy Baron Bigod, Mrs Temples Vintage Blue Stilton, Farmouse cheddar, candyfloss grapes, red onion marmalade, Jacob's crackers, celery, truffled honey.

## Chef's O.G. Creme Brulee GFA £10

served with strawberry & black pepper compote and homemade shortbread.

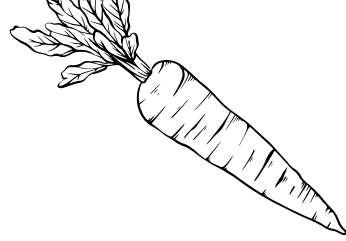
## Biscoff Cookie Sandwich £9

Biscoff sauce, Vanilla Ice-Cream, Chantilly Cream, Marshmallows, Biscoff Crumb

## Selection of Ice Creams & Sorbets

Please ask your server for today's choices.

£2 each



# SUNDAY ROAST

Roast Rump of Beef - Cooked to your liking

Roast Norfolk Turkey Breast with Cranberry Stuffing

Chef's Pork Loin with Crackling

Chef's Own Nut Roast

*Roasts are served with Yorkshire pudding, roast potatoes, Honey roasted carrots and parsnips, Carrot and Swede mash and seasonal vegetables*

### Feeling hungry?

Upgrade to Chefs Meat mixed roast £6

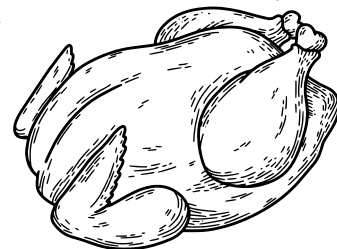
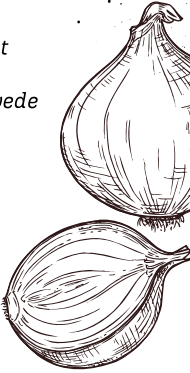
### Add

- Cauliflower Cheese
- Extra Roasties
- Extra Crackling Stuffing

£4 each

Please ask your server or see our Sunday dessert boards for your two course option

- 1 Course - £18.50
- 2 Course - £23.50



Please advise your server on any allergies or intolerances