



Starter Specials

Roasted fennel, pepper and tomato soup £4.95 (C,G)

Homemade crab pate served with fresh leaves and brown toast £6.80 (CR, M, G)

Crispy duck confit with stem ginger and lime dressing £7.50

Crispy pork belly salad with sweet chilli dipping sauce £6.50 (S,E)

Deep fried brie in crispy filo pastry with cranberry and apple chutney £6.50 (M, SU, G, MU)

Main Course Specials

Roast Norfolk chicken breast with spring greens, fondant potato and a bacon & tarragon creamed sauce
£14.95 (M, C)

Moroccan spiced lamb chops with saffron cous cous, dates, cashew nuts & mint yoghurt dressing £16.95
(SU, N, M, C)

Red Thai curry served with fragrant rice & prawn crackers (M, SE, SU, CR) King prawn £14.95 or Chicken
£14.00

Dressed Cromer crab with mixed leaf and a saffron mayonnaise new potato salad £15.95 (CR, SU, E, MU)

Pan fried sea bass fillet with chorizo, baby spinach, Mediterranean vegetables & herb oil £16.95 (F, SU)

(V) Tagliatelle pasta bound in a 3 cheese sauce with olives, tomatoes, baby spinach and mixed leaf garnish
£14.95 (G, M, SU, MU, E)

Dessert Specials

Sticky toffee pudding served with custard or ice cream £6.80 (G, E, N, M)

Crème Brulee £6.80 (M, E)

Allergens: G-gluten/wheat, M-milk, C-celery, CR-crustacean, E-egg, MU-mustard, SE-sesame, S-soya, N-nuts, P-peanuts, L-lupin, F-fish, SU-sulphur dioxide, MO-mollusc

All of the above are freshly made; please let staff know if you have any food allergies. We cannot guarantee that every dish will be 100% nut free.