

# Breakfast

served 8am - 12 pm

<b>Berries &amp; yoghurt parfait</b> granola, Greek yoghurt, nuts, honey (N)	£5
<b>English sausage</b> , bacon, black pudding, egg, hash, tomato (GFA, DF)	£10.5
<b>Eggs cilbir</b> poached egg, garlic yoghurt, chilli oil, sesame flatbread (V, GFA)	£7
<b>Savoury crumpet</b> spiced shrimp, garlic butter	£6
<b>One pan eggs</b> tomato, peppers, onions, spinach, chilli, sourdough (V, GFA)	£8
<b>Smashed avocado</b> basil, sourdough (VG) add bacon £1.5 (GFA)	£7.5
<b>Black pudding bubble</b> poached egg	£5.5

# Noon to Night

served 12 pm - 9pm

<b>Cullen skink</b> haddock, potato, sourdough (GFA)	£6.5
<b>Norfolk sausage</b> mustard (GF)	£7.5
<b>Smoked haddock rarebit</b> Norfolk cheddar, ale, mustard, sourdough	£7
<b>3 bean scotch egg</b> gochujang (V)	£8
<b>Cod cheek scampi</b> curry sauce	£11.5

# Pies

served 12 pm - 9pm

<b>Steak &amp; ale</b>	All £15
<b>Chicken &amp; leek</b>	
<b>Chickpea &amp; potato</b> (VGA, DFA)	
All served with Norfolk cheese mash, mushy peas & gravy	
<b>Chicken balti</b>	
Served with a side of your choice, mushy peas & curry sauce	

# Sides

<b>Chips</b> (GF, DF, VG)	All £4
<b>Black pudding bubble</b>	
<b>Norfolk cheese mash</b> (DFA)	

# Pudding

<b>Berry crumble</b> vanilla ice cream (GF, DFA)	£6.5
<b>Ice cream</b> vanilla/chocolate/berry (GF)	£4

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests.

A discretionary service of 10% will be added to your table and is split evenly amongst the team.