



To Start, Snack or Share

TGT house soup, local artisan bread V	£5.00
Coriander & ras-el-hanout hummus, date purée, garlic & parsley bread V	£6.75
Steamed Norfolk coast mussels, white wine & parsley cream, artisan bread	£8.25
Char-grilled Mastelo cheese, sweet chilli jam, herb leaf salad V & G.I.F	£6.50
Roasted cod cheek, tomato & chorizo stew, crispy leeks	£8.75
Ham hock & green peppercorn terrine, pickled courgettes, green tomato chutney, toasted granary bread	£7.50
Italian-style street salad, potato, fennel, cedro lemon, radicchio, caper & blood orange dressing V & G.I.F	£6.25
Venison & red wine sausage, braised red cabbage, mustard & chive sauce	£7.00

To Follow

Olive, red lentil & butter bean burger, baby gem lettuce, pitta, basil yoghurt, garlic, parmesan & parsley dressing, sweet potato fries V	£10.50
Pumpkin, kale & almond gnocchi, rocket pesto, soused red onion & spinach salad V	£10.75
Sweet potato, tofu & cauliflower tagine, Israeli cous cous, coconut yoghurt, griddled flat bread V	£13.00
Grilled skate wing, prawn & caper butter, Parmentier potatoes, tender stem broccoli	£16.50
Roasted guinea fowl breast, truffled Savoy cabbage & bacon, potato fondant, citrus jus	£16.50
12-hour confit Dingley Dell pork belly, kimchi, spring onion mash, honey dressing, crackling G.I.F	£14.50
Steamed Norfolk coast mussels, white wine & parsley cream, artisan bread, chips	£15.50
Roasted Spurgeon's ham, glazed with mustard, brown sugar & honey, free-range eggs, chips G.I.F	£10.75
Woodforde's Wherry battered haddock, chips, mushy peas, tartare sauce	£13.75
Roasted free-range chicken, apple & raisin coleslaw, dressed leaf salad, chips G.I.F	¼ £13.75 / ½ £17.00
With apricot, maple & bacon glaze	
With soy sauce, ginger and sesame glaze	
Char-grilled steak burger, toasted bun, Russian dressing, baby gem lettuce, tomato, chips, onion rings	Single £13.75 / Double £15.75
Add mature Cheddar or bacon for £1.75	
Chargrilled 28-day-aged dry-cured Sirloin steak, chunky chips, garlic butter, watercress & endive salad G.I.F	£22.50
Add wild mushroom & truffle sauce for £1.50	

Sides

Artisan bread with oils & dukkha	£4.00
Mixed olives	£3.50
Soy and garlic bok choi	£3.25
Apple & raisin coleslaw	£3.25
Baby gem, endive & grape salad	£3.50
Chunky chips, rosemary salt, truffle aioli	£4.25
Sweet potato fries	£3.50
Chips	£2.50
Onion rings	£3.00
TGT House Salad	£2.50

MUSSEL MANIA

A large bowl of steaming North Norfolk mussels, served in a classic white wine and cream sauce with thick-cut artisan bread

Plus a glass of wine or beer

£10

For the Table

Perfect to share or go solo for the hungry

Gardeners' Crop **V**

Coriander & ras-el-hanout hummus, sweet potato, tofu & cauliflower tagine, Mastelo cheese, giant cous cous, balsamic onions, sun-blushed tomatoes, gigantes beans, dukkah, olives, coconut yoghurt, red onion & rosemary bread, crudités

£14.50 for two £27.50 for four

Butchers' Board

Venison & red wine sausage, smooth duck liver parfait, Marsh Pig charcuterie, crispy chicken goujons, bbq pulled pork, balsamic onions, house pickles, olives, toasted brioche, crudités

£19.00 for two £35.00 for four

Fishermen's Catch

Roasted cod cheek, Brancaster oysters, white bait, taramasalata, Norfolk coast mussels, blackened Jerk shrimp, salmon gravadlax, samphire, sour dough, crudités, tartare sauce, sweet chilli mayo, lemon

£29.00 for two £48.00 for four



From the Garden – Salads

Quinoa, warm candied swede & plum salad, sunflower seeds, aduki beans, roasted onion & thyme dressing **V** £10.50

Parma ham, Galia melon, basil, shaved pecorino, aged balsamic **G.I.F** £11.50

Blackened Jerk shrimp, iceberg lettuce, cucumber, mint, mango **G.I.F** £12.50

Sandwiches – Available between 12 & 5pm

All served on local white, granary or gluten free unless specified otherwise. Add a mug of soup or chips for £1.50

Warm goat's cheese, confit red onion & basil ciabatta **V** £6.75

Roasted red pepper, halloumi, green olive pesto **V** £6.00

Fish fingers, tartare sauce, mixed leaf £6.75

Spurgeon's smoked bacon, lettuce, beef tomato, sage mayonnaise £6.75

Grilled minute steak, wholegrain mustard & watercress ciabatta £7.50

Cajun spiced chicken, guacamole, cos lettuce £6.25

V = Vegetarian **V** = Vegan **G.I.F.** = Gluten Ingredient Free. Full allergen information available upon request. Whilst all reasonable precautions are taken, we cannot guarantee that Our foods do not contain traces of other allergens; we recommend that you speak with a member of our team before ordering if you have an allergy to any food stuff. Fish dishes may contain bones. Where possible, our fish is sustainably sourced & our ingredients are seasonal & local.

Style & Substance...

We're stylish (if we do say so ourselves!), but that doesn't mean we've got no substance!

Our chefs carefully source the best of local produce where possible, and take inspiration from the whole spectrum of British cuisine, combining it with our classic Georgian style, to create dishes that are special and seasonal.

Everything on our menu is lovingly prepared in our kitchen by our talented team, who love to hear your thoughts and feedback.

With a wealth of personal knowledge and artfully-crafted experience, we can help you with your decisions, give you advice on our dishes and offer drinks from our huge selection to pair perfectly with your choices.

Just ask your server if you need any assistance.

We're open from 8am for breakfast, right through mid-morning coffee, lunch, afternoon snacks to dinner and late-night drinks. If you've got an occasion coming up, or just feel it's time for a get-together, book a table with a member of our team. We also have three private hire spaces for those extra-special events, and 22 beautifully-restored boutique bedrooms for all your family and friends to stay over!

