**Aperitifs**

 **Scottish Boulevadier 9**

*Chivas 12y/o, Campari, Sweet Vermouth*

**Milanase G&T 9**

*Beefeater 24, Campari, Fevertree Indian Tonic*

 **Blood Orange Negroni 9**

*Beefeater blood orange, vermouth rosso, Campari*

**Lunch & Brunch**

 **Served between 12pm & 3pm**

Full English - Free-range eggs, smoked back bacon, sausage,

baked beans, black pudding 10 (gfo)

Eggs: Benedict, Florentine, Royale 8.5

Smashed avocado with chilli & lime, poached hen’s egg, toasted Young’s sourdough 8 (gfo)

Add bacon 1.5 Add smoked salmon 4

Steak sandwich, red onion jam, fries 11 (gfo)

Fish finger bap, tartar sauce, triple cooked chips 8.5 (gfo)

**To Share**

Baked Camembert, truffled honey served with dipping bread 13 (gfo)

Artisan breads, yellow mellow oil, olives, confit garlic, balsamico 7.5

Selection of Norfolk charcuterie, cornichons, sourdough 14 (gfo)

Bar Board – Scotch egg, sausage roll, cured meats, pork pie, piccalilli 20

**Starters**

Heritage squash soup, Salsa verde, pumpkin seed bread 6 (gfo) (vg)

Mackerel rillette, radish, apple, watercress, toast, aioli 8 (gfo)

Slow braised beef shin croquette, beets, horseradish crème fraiche 8

Roasted Jeruselem artichoke, kale, lentil salad & cobnut dressing 7/13 (gfo) (vg)

**Mains**

Heritage squash risotto, sage & kale 13 (gfo) (vg)

Monkfish, chorizo & borlotti bean cassoulet, Salsa verde 18 (gfo)

Shropshire chicken supreme, sweetcorn, spring onion,

 chicken & truffle sausage roll, jus 16 (gfo)

28 Dry aged cote de boeuf, peppercorn sauce, rocket, triple cooked chips 29 (gfo)

Pulled Welsh lamb shoulder & mint pie, mashed potato, purple sprouting broccoli 16

Battered cod fillet, triple cooked chips, smashed minted peas, tartare sauce 15.5 (gfo)

Lion beef burger, cheese, ale onions, pickles, ketchup, mayo, cream bun, fries 15

Unicorn burger – plant-based burger, cheese, ale onions, pickles, ketchup, mayo, bun, fries 15

Heritage squash risotto, sage & kale 13 (gfo) (vg)

**Sides 5**

Fries, Triple cooked chips, Mashed potato

Purple sprouting broccoli, cobnut dressing

Beets, kale & lentils

Autumnal greens, salsa verde

**Puddings 6**

Chocolate & banana Marquise, rum & raisin ice cream (gfo)

Bramley apple and blackberry crumble, custard (gfo) (vgo)

Peach pannacotta, honeycomb (gfo) (vg)

Sticky toffee pudding, toffee sauce, salted caramel ice cream (gfo)

Cheese – Cornish Yarg, Baron Bigod, Northern blue 10

Jude’s Ice creams: chocolate, vanilla, salted caramel, honeycomb, raspberry/lemon sorbet