

MAIN MENU

While you wait...

Smoked Almonds (pb) (v) 4.50

Rosemary focaccia (pb) (v) 6.50
with aged balsamic and olive oil

Nocellara olives (pb) (v) 5.00

SHARERS

Greek mezze: feta, sun blushed tomatoes, hummus, raita, babaganoush, olives and flat bread 16.50

Kilo of Norfolk chicken wings:
Choose your flavour: Korean BBQ 21.95, mango habanero 21.50, hot honey sauce 22.00, buffalo sauce & blue cheese dressing 21.50

Nachos to share tortilla chips, melted cheese, fresh guacamole, fresh salsa, sour cream and jalapenos (v) 13.95
Add on Plant based chilli 3.50, Beef brisket chilli 4.00
plant based version available

STARTERS

Chalk stream trout & n'duja fishcakes with pickled vegetables and chive aioli 10.50

Garlic & chilli king prawns with white wine, herbs and your choice of wildfarmed sour dough or flat bread 10.50

Duck bon bons with roasted garlic mayo, chive oil and spring onion 8.50

Charred tender stem broccoli with piquillo pepper sauce & crispy garlic 8.00

Game terrine apple cider & brandy chutney, pickles, wildfarmed sour dough 9.95

Roasted pumpkin sprouts, endive, pomegranate & clementine 8.50

Norfolk chicken wings:

Choose your flavour: Korean BBQ 9.50, mango habanero 8.95, hot honey sauce 8.95, buffalo sauce & blue cheese dressing 8.95

Roasted tomato soup with basil oil 7.50

MAINS

8oz Ribeye steak served with Caesar salad 33.50

Your choice of triple cooked chips or herby new potatoes, & sauce, Garlic Butter, blue cheese sauce, Béarnaise sauce, Peppercorn sauce

Seabass fillet with a mussel, spinach, celiac and apple chowder 27.00

Cheeseburger with Monterey Jack cheese, London Pride braised onions, tomato, pickles, burger sauce, triple-cooked chips 18.50

Pie of the day served with mash, hispi cabbage & red wine gravy, please ask your server for today's choice

Thai green chicken with basmati rice, pak choi, toasted cashew and soy sauce 16.95

Hunters pork schnitzel with a white wine and chestnut mushroom cream, triple cooked chips and watercress 17.50

Beer battered haddock served with triple-cooked chips, mushy peas, tartare sauce & lemon 19.95

Treacle-cured wild venison with venison shank topped confit potato, port glazed baked beetroot, cavolo nero & red wine jus 24.50

Cumberland ring sausage & mash served with pumpkin purée, sauté Brussel sprouts, roasted chestnuts, maple & thyme fried onions and gravy 16.95

No Waste cauliflower bhaji burger with tamarind & date chutney, cucumber & mint yoghurt, pickled red onion, served with triple cooked chips (pb) (v) 16.95

Wild mushroom, tarragon & chestnut orzo pasta white wine cream sauce, capers, crispy enoki mushrooms (pb) (v) 16.50

Zaatar roasted cauliflower, carrot, red onion & parsley salad, pomegranate seeds, aubergine purée (pb) (v) 15.95

SIDES

Beer battered onion rings (pb) (v) 4.00 - **Roasted herby new potatoes** (pb) (v) 4.50 - **Radicchio salad with walnuts & sherry dressing** (pb) (v) 3.95 - **Chilli broccoli & sea salt** (pb) (v) 5.50 - **Triple-cooked chips** (pb) (v) 4.95



For information regarding allergens in our food and drinks, please scan the QR code on the menu. If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with (v) are vegetarian, and those with (pb) are plant-based. Adults need around 2,000 kcals per day.

MAIN MENU

12" PIZZA

Meat feast San Marzano tomatoes, mozzarella, chicken, Cobble Lane pepperoni, smoked streaky bacon, roasted peppers & red onion 16.50

BBQ chicken San Marzano tomatoes, mozzarella, chicken, roasted red peppers, red onions & BBQ sauce 16.50

Mushroom, artichoke & black olive San Marzano tomatoes, mozzarella, portobello mushroom, artichokes, black olives & rocket (pb) (v) 15.50

Florentine San Marzano tomatoes, mozzarella, portobello mushroom, spinach, black olive and St Ewe egg (v) 16.50

Goats' cheese, spinach & caramelised onion, San Marzano tomatoes, mozzarella, goats' cheese, spinach & caramelised onions (v) 17.50

Italian ham & mushroom San Marzano tomatoes, mozzarella, portobello mushroom, Parma ham, rocket & Parmesan 17.50

Diablo San Marzano tomatoes, mozzarella, pepperoni, n'duja sausage and red chilli 16.50

Americano San Marzano tomatoes, mozzarella, Cobble Lane pepperoni, jalapeños and red onions 15.50

All pizzas are made fresh to order and can be made gluten free

PUDDING

Sticky toffee pudding with vanilla ice cream (v) 8.50

Warm chocolate brownie with vanilla ice cream (v) 8.50

Dark chocolate & London pride sponge pudding
with chocolate & malt sauce & vanilla ice cream (v) 9.00

Matches perfectly with **Stanton & Killeen Rutherglen Muscat 100ml | 11.10**

Apple strudel with oat crumble and a choice of custard or vanilla ice cream (v) 8.95

Banoffi pie tart with salted caramel, banana, vanilla cream & toasted cocoa nibs (v) 8.50

Selection of ice-creams by the scoop (v)

Salted caramel (v) 2.50 • Vanilla (v) 2.50

Strawberry (v) 2.50 • Chocolate ice cream (pb) (v) 2.50

Coconut (pb) (v) 2.50 • Raspberry sorbet (pb) (v) 2.50

British cheeseboard: Oxford Blue, Double Gloucester, Cotswold Brie, grapes, quince, apple chutney and crackers (v) 13.00

Add a glass of **Graham's six grapes Port?** 50ml | 3.70 100ml | 7.00

Fancy something a little smaller?

Mini chocolate brownie (v) 5.95

Mini sticky toffee pudding (v) 5.95

both served with a hot drink of your choice