

Starters

Gluten free bread is available to substitute on request

Mixed olives & warm ciabatta balsamic & herb infused local virgin rapeseed oil (Ve) 6.00

Sun-blushed tomato & chickpea houmous chive oil, pine nuts, bruschettas (Ve) 6.00

Soup of the Day daily changing seasonal soup served with bread 5.95

Crayfish, Parma ham & smoked Applewood mac & cheese with a Parmesan crust 6.95

Pork, Pancetta, tarragon & green peppercorn paté sticky fig relish, chargrilled Italian bread 6.00

Chestnut mushrooms on toast crème fraîche, Binham Blue cheese, dressed rocket salad, truffled Membrillo dressing 6.95

Mains

Pan-fried duck with a warm potato, sun-dried tomato & watercress salad, roast figs, truffled Membrillo dressing (GF) 16.95

Crispy Orchard Farm Blythburgh belly of pork, confit garlic mashed potato, Tenderstem broccoli, caramelised apple gravy (GF) 16.50

8oz Unthank burger with baconnaisse and chilli tomato chutney, topped with Cheddar cheese in a seeded bun served with fries and coleslaw 14.50

+ Extra burger 4.00

+ Hash browns, bacon or onion rings 1.50

Pork & leek sausages, champ potatoes, maple glazed root vegetables, rich gravy 12.95

Catch of the Day (ask a member of staff for today's fish) skin-on rustic fat chips, homemade tartare sauce and crushed minted peas (GF) 14.50

Roast cod fillet with a pea, Parmesan & tarragon risotto, vine tomatoes, rocket, basil coulis (GF) 16.95

Cajun-spiced smashed chickpea burger with chilli tomato chutney and Cheddar cheese in a seeded bun served with fries and red cabbage slaw (V) 13.50

Goan-style sweet potato & chickpea curry saffron braised rice, sweet aubergine pickle, mango & mint raita, toasted crushed cashew nuts (VE GF) 13.50

Sweet pepper stuffed with risotto primavera & topped with toasted pine nuts served with lemon crushed potatoes and a rocket & pumpkin seed salad (VE GF) 13.50

Loaded Fries

Steak & cheese chargrilled rump steak, wasabi, confit garlic mayo, Korean BBQ sauce, smoked Applewood cheese, crispy onions 10.95

(V GF) 9.50

Goan-style sweet potato & chickpea curry toasted crushed cashews, mango mint raita 10.50

Chunky beef Keema curry, mango, mint raita crispy onions 10.25

Chestnut mushrooms, garlic, crème fraîche, Binham Blue cheese 9.95

Jalapeno, tomato chilli, coriander salsa, vegan cheese guacamole, vegan yoghurt 9.85

Ciabattas (all served with salad, fries and coleslaw)

Battered Fish of the Day butty Little Gem lettuce, tartare sauce 7.95

Pork and leek sausage, mustard mayo, crispy onions, rocket 8.95

Steak & cheese chargrilled rump steak, smoked Applewood cheese, wasabi, confit garlic mayo, Korean BBQ sauce 10.75

Goats' cheese, roasted red pepper, red onion marmalade, rocket 8.25

Vegan cheese, Jalapeno pepper, sundried tomato, houmous 8.25

Extras

Fries (V GF) 4.75

Hand cut chips (V GF) 5.00

Topped with Smoked Applewood cheddar or Parmesan 2.00

Smokey Mac n Cheese 5.75

Red cabbage coleslaw (Ve GF) 3.95

Sweet potato fries (V GF) 5.00

Hash browns x4 (V) 3.25

Onion rings (V GF) 3.95

Maple glazed root vegetables (V GF) 4.75

Rocket Salad, truffled Membrillo dressing (VE GF) 5.00

Puddings

Pear & white chocolate granola crumble served with salted caramel custard 6.75

Cheesecake - deconstructed maple & pistachio cheesecake, caramelised banana, raspberry sorbet 6.75

Classic vanilla crème brûlée served with blood orange sorbet, mango coulis (GF) 6.75

Triple chocolate brownie served with Morello cherry ice cream, toffee sauce 6.75

Sicilian lemon & raspberry posset with Amaretti biscuits 6.75

Chocolate orange tart with dairy free vanilla ice cream & fresh fruit (VE GF) 6.50

Sunday Roasts

Available Sundays midday - 7pm

Served with carrots, braised red cabbage, Savoy cabbage, smashed swede, roast potatoes, parsnips, Yorkshire pudding & delicious homemade gravy

Norfolk Turkey 13.95

Locally sourced pork shoulder 13.95

Swannington Farm-to-Fork beef 13.95

'All the meats' with extra roast potatoes and two Yorkshire puddings 21.00

Children's roast 5.95

VE Homemade Puy lentil, walnut, orange, cranberry and sage nut roast served with roasted potatoes, roast carrots and parsnips, Savoy cabbage, braised red cabbage and vegan gravy 12.95 (*If you are not vegan feel free to add smashed swede and Yorkshire pudding (not vegan) for 1.50*)