



July - September Menu 2022

Starters

Soup of the day
With a home baked roll

Halloumi Kebabs
Halloumi, peppers, red onion, served on a bed of watercress and sweet chili dip.

BBQ rack of rib
Served on a bed of homemade coleslaw.

Garlic and parsley butter mushrooms
With a flatbread and finished with rocket garnish

Mains

Lamb shank
Slowly braised lamb shank served on a bed of crushed new potatoes with a mint, red currant and red wine gravy, honey roasted carrots, parsnip crisp.

Gammon steak
Served with chips, pineapple, and garden peas.

Cromer crab
Served with seasonal salad, asparagus, croutons, and lime aioli.

Roasted Chicken Supreme
On a bed of bacon and potato hash, with seasonal vegetables finished with a garlic and cheese sauce.

Vegan burger
With vegan mayo, crispy lettuce, and pickle
Served with sweet potato wedges and vegan coleslaw

Desserts

Peach Melba oat crumble- £4.95
Served with custard, cream, or ice cream

Carmel cheesecake- £4.95
Served with ice cream or cream

Mixed Berry Pavlova- £4.95

Homemade triple chocolate chip brownie- £4.95
Served with ice cream, cream or custard

As our food is freshly prepared, please be aware there may be a wait of up to an hour for each course. If you have any food allergies, please discuss with your waitress prior to ordering. All items on the menu are subject to availability.