



December Menu

Starters

Soup of the day- £5.00

Served with a bread roll

Belly pork- £6.25

Slice of belly pork marinated in BBQ seasoning, served on a bed of egg fried rice. Finished with a Korean BBQ sauce and spring onion

Prawn cocktail- £6.25

Prawns Mixed in a marie rose sauce

Served on a mixed leaf salad, topped with a lemon slice, finished with brown bread and butter

Duck + orange pate- £6.25

Homemade duck and orange pate topped with clarified butter served with toasted ciabatta and a spiced fruit chutney

Sharing Starters (best for 2 to share)

Nachos- £15.50

Nachos topped with a choice of beef chilli, vegan chilli or BBQ pulled pork. Served with jalapeno peppers, homemade nacho cheese sauce, guacamole and sour cream.

Deep Fried Platter- £17.95

Franks red hot chicken wings, BBQ popcorn chicken, salt and pepper squid, tempura prawns, stuffed jalapeno peppers and a ramekin of sweet chilli sauce.

Mains

Ciabattas

Ciabattas topped with rocket and a chosen filling, chips, slaw and dipping sauce.

- Slow Cooked Beef Brisket- 14 hour slow cooked brisket topped with caramelised onions, served with a brisket dipping sauce.
- Turkey- slices of turkey and stuffing with a cranberry sauce
- Tomato and Mozzarella- Basil pesto topped with sundried tomatoes and mozzarella toasted, served with balsamic glaze dipping sauce.

Burgers

Our house recipe 6oz beef burgers, served in a brioche bun with lettuce, sliced tomato, red onion and chips.

‘One free topping’



Toppings for Burgers-
American Cheese- 60p
Streaky Bacon- £1.00
Beef Chilli- £2.50
BBQ Bourbon Pulled Pork - £2.50
Caramelised onion- £1.00
Nacho Cheese Sauce- £1.25
Extra 6oz Burger- £ 3.50

As our food is freshly prepared, please be aware there may be a wait of up to 60 mins 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’.



Roast Turkey

Locally reared Norfolk Turkey, White and dark meat, plated with sage and onion stuffing, Yorkshire pudding, roasted potatoes, seasonal vegetables and turkey gravy.

Add Pig in Blanket- £2.50

Add Cauliflower- £1.50

Bangers and Mash

Norfolk sausages on a bed of crushed new potatoes, onion gravy and tender stem.

Pot Pie of the Day

Pie topped with a puff pastry lid, served with mixed vegetables. Crushed new potatoes or chips.

Gammon Egg and Chips

10oz Gammon steak served with fried eggs, chips and mushy peas or garden peas.

Haddock and Chips

House beer battered haddock served with chips, mushy peas or garden peas and tartar sauce.

Vegetable Lasagne

Onions, peppers, courgettes, aubergines cooked in a rich tomato sauce with a layer of pasta and cheese sauce. Served with salad and garlic bread.

Nut Roast

Nut roast topped with pan fried wild mushrooms, served with roast potatoes, sage and onion stuffing, Yorkshire pudding, onion gravy and seasonal vegetables.

Desserts

Brownie Sundae- £5.95

Chunks of brownie stacked up with ice cream and chocolate fudge sauce

Oreo Cheesecake- £5.95

Served with either ice cream or cream

Treacle Tart- £5.95

Warmed treacle tart with a orange curd and a choice of ice cream or cream

Bakewell Slice- £5.95

Warmed raspberry Bakewell served with either ice cream or cream

Spotted Dick- £5.95

Hot spotted dick served with either custard, ice cream or cream

Christmas Pudding- £5.95

Hot Christmas pudding served with brandy sauce, custard, ice cream or cream



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