



Paul Rhodes artisan breads, whipped fennel pollen butter v.	3.25
Petit lucques olives v.	3.50

STARTERS

Soup of the day, sourdough croutons v. 🍇	6.25
Chapel and Swan oak smoked salmon, horseradish crème fraîche, capers	9.50
Potted prawn butter on toasted crumpet	7.95
Ox tongue with caper sauce 🍇	7.25
Crispy lamb Kiev, anchovies, pea and mint	8.00
Dorset Blue Vinny rarebit, pickled walnut, chives v. 🍇	6.95

MAINS

Cornish hake, courgettes, seafood sauce, crispy olive, almond crumb	17.00
Whitstable Bay beer battered haddock, chips, minted peas, tartare sauce 🍇	15.00
Chargrilled dry aged Scottish rib-eye steak 240g, chips, béarnaise sauce	26.00
Orchard fed pork schnitzel, fried heritage egg, black pudding, crisp bacon, capers 🍇	15.50
Norfolk chicken, drunken potatoes, bacon, kale	16.50
Red lentil, tender stem broccoli dhal, cashew, coconut yoghurt, grilled flat bread vE.	14.00
Burrata heritage tomato salad, candied beetroot, sage ember croutons, burnt orange, crushed coriander, fennel seed dressing v. 🍇	12.95

SET LUNCH MENU Two courses 14.95 ~ Three courses 18.95

Served Monday–Saturday, 12-5pm. Please select from dishes displaying the 🍇

SIDES

Chips	4.50	Green salad v.	4.25
Roasted carrots v.	4.00	Buttered kale v.	4.00
Buttered pink fir potatoes v.	4.00		

DESSERTS & CHEESE

Hasselback baked granny smith apple, brown bread ice cream v. 🍇	6.50
Stove top rice pudding with roast spiced plum jam v. 🍇	6.50
Sticky toffee baked Alaska v. 🍇	6.50
Chocolate and hazelnut brownie, salted caramel ice cream, chocolate fudge sauce v.	7.00
British cheese board	9.50
Norfolk White Lady, Blue Vinny, Duckett's aged Caerphilly, quince cheese, roasted grapes	

PLEASE ASK YOUR SERVER FOR OUR SEASONAL SPECIALS

Please ask a member of the team should you require any allergen information on any of our dishes

V. VEGETARIAN / VE. VEGAN

All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.