



APERITIFS

Davy's Manzanilla Sherry (100ml)	6.60
Davy's Célébration Champagne (flute)	10.50
Bloody Mary	8.75
Heritage sourdough, 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
Deville white bait	7.25
Rabbit terrine, apricot chutney, onion brioche	7.50
Burrata on sage ember toast, heritage tomato, burnt orange, crushed coriander and fennel seed dressing v.	6.95

MAINS

Celeriac, roasted leek and sweet potato Wellington, spinach, tamarind tomatoes VE.	15.50
Roast Rye Bay cod fillet, roasted candy beetroot, radishes	18.00
Roast rib of Cornish beef, red wine gravy	18.50
Roast leg of Kent, marsh fed lamb, red wine gravy	16.00
Roast Norfolk chicken, lemon, garlic, thyme	16.00
<i>All roasts served with seasonal vegetables, roast potatoes, Yorkshire pudding</i>	
Children's choice of roast with all the trimmings	7.50

SIDES

Chips	4.50
Buttered new season beans v.	4.00
Norfolk scrapers v.	4.00
Green salad v.	4.25

DESSERTS & CHEESE

Tiramisu v.	7.00
Buttermilk, vanilla panna cotta, plums	6.50
Sticky toffee baked Alaska v.	6.50
Dark chocolate fondant, orange parfait, burnt orange caramel v.	7.00
British cheese board	9.50
Norfolk White Lady, Dorset Blue Vinny, Duckett's aged Caerphilly, quince cheese, roasted grapes	

**WE HAVE A RANGE OF SEASONAL SPECIALS AVAILABLE,
PLEASE ASK A TEAM MEMBER FOR MORE DETAILS**

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.