

If there is anything else we can do to make your experience more enjoyable please dont hesitate to ask one of the team.

We hope you have a great meal

Best wishes

Eric, Chris and Stu

Sandwiches

Served on granary bread with green salad

Letzer's smoked salmon, tellicherry pepper, lemon confit

Cold roast beef, horseradish, gherkins

Lincolnshire poacher cheddar, branston pickle

Norfolk ham and piccalilli

£7

Afternoon tea

The full afternoon tea,

The rare tea company RAF English breakfast tea

Scone, selection of sandwiches, cakes and sweets

£15 per person

With Moutard Champagne £23

Cream tea

Freshley baked scone, strawberry jam, clotted cream

£6

Lunch Menu

Spring Two Thousand and Seventeen

Charred mackerel, apple vinegar, turnip and dried dill £7

Braised Dingley Dell ham hock, cave aged gruyere and pickle puree £7

Brancaster mussels, shallots, white wine, herbs £8/£13

Six Brancaster oysters, charred lemon and tabasco £13

Mushroom Soup with pickled, raw and fermented mushrooms £6

Line caught cod & chips cooked in beef dripping, tartare, scraps £14

Fish pie, Emmental mash, leeks, King's Lynn brown shrimps £13

40 day Aberdeen Angus Sirloin Steak, Bearnaise, Chips, Roasted Lettuce 10oz £26

Norfolk quail, confit leg, chervil, chervil roots, puy lentils and roasted bergamot £18

Fillet of plaice, cauliflower, brown butter, fried almonds £18

Pearl barley, beetroot, globe artichoke, crosnes, blood orange £12

Sides

Seasonal vegetables, fries, hand cut chips, crunchy salad £3.50

Blueberries, toasted coconut rice, Italian meringue, blueberry sorbet £8

Sticky toffee pudding, oats, banana ice cream, salted caramel £8

Cheese, fresh honeycomb, red grapes, crackers £8

Manormade ice cream and brandy snap £8

'Almost a trifle', mango, vanilla, white chocolate mousse, glasshouse tuile £8

Yorkshire rhubarb, bitter chocolate sorbet and chantilly £8