

SPRING MENU

NIBBLES

Smoked nuts	Rose Harissa nuts	3.75 each
Pitted large Vinci olives		4.50
Filo & Twine sourdough,	Marmite butter	5
Posh cheesy chips,	Parmesan, truffle mayo	4.50
Paprika skinny fries,	roasted garlic mayonnaise	4.50
Salt & Pepper squid,	Sriacha mayo	6
Whitebait,	tartare & lemon	5
Shell on prawns,	roasted garlic mayonnaise	5

STARTERS

Soup of the day,	sourdough & butter (GF)	7.75
Cromer Crab risotto,	charred sweetcorn, parmesan	9
Mozzarella,	beetroot, caper & raisin dressing (V)	8
Pastrami cured salmon,	avocado mousse, rye toast	9
Shell on prawns,	roasted garlic mayonnaise, salad, Sourdough 1/2/pint	8.50/14.50
Ham hock & parsley terrine,	pea puree, polenta chip, soft boiled egg (GF)	8.50

MAINS

Beef burger,	chorizo jam, Monterey Jack, house chips, brioche bun (GF)	16
Steak,	confit tomato, house chips, mushroom, watercress (GF)	
6oz fillet 27	Sirloin (8oz) 26	10oz ribeye 26
Navarin of Spring lamb,	baby vegetables, new potatoes (GF)	18
Char-grilled garlic lobster,	Caesar salad & skinny fries (GF) ½ or whole	24/45
Deep fried scampi,	pub cut chips, salad, lemon & tartare	16
Beer battered haddock,	pub cut chips, mushy peas, tartare, lemon	17
Pair of Lowestoft smoked kippers,	lemon, sourdough & butter (GF)	14
Sundried tomato vegan paella,	spring vegetables (V)	16
Fettuccine,	broad beans, garden peas, mint, parmesan cream (Veg)	16
Ploughmans,	Cambridge blue, Walsingham, bread, salad, pickles, apple (veg)	14
PLEASE SEE DAILY SPECIAL BOARDS (every Sunday roasts will be available)		

SAUCES

Garlic butter	Blue cheese	Peppercorn	2.75each
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SIDES all £3.75 each

Skinny fries	House chips	Garden salad	Samphire
Buttered new potatoes	Caesar salad	Spring vegetables	

PTO...

SANDWICHES (white or granary) served with a cup of soup

(served Weds-Sat lunches only)

Prawn Marie Rose, salad £9

Egg mayonnaise, cress £8.50

Blythburgh ham, tomato & English mustard £8.50

PUDDINGS

Vegan dark chocolate brownie, coconut ice-cream (GF, V)

8

Sticky toffee pudding, toffee sauce, salted caramel ice-cream (V,GF)

8

Lemon tart, rhubarb, crème fraiche

8

New York cheesecake, passionfruit

8

Cheeseboard- Cambridge blue, Walsingham, Bungay brie, chutney, red grapes, quince paste, biscuits (GF)

9/14

ice-creams - salted caramel, vanilla, 'Crunchie',

2.25

Strawberry, chocolate brownie, vegan vanilla, vegan coconut

(per scoop) (GF, VEG) served with coulis & freeze dried raspberries

Sorbets- elderflower & champagne, lemon, blackberry, passion fruit

(per scoop) (GF, VEG, V)

2.25

Served with coulis & freeze dried raspberries

KIDS (10 YEARS & UNDER ONLY)

Cheeseburger, brioche bun, pub cut chips (GF)

8

Battered haddock, garden peas, pub cut chips (GF)

8

Scampi, pub cut chips, garden peas

8

Blythburgh sausages, pub cut chips, Heinz baked beans

8

Pasta, garden peas, parmesan, broad beans, mint & cream (Veg)

8

Spring lamb & vegetable stew GF)

8.50

Ice-cream sundae (chocolate brownie or strawberry)

5.50

Sticky toffee pudding, toffee sauce, vanilla ice-cream

6

Chocolate brownie, ice-cream (GF, V)

6

(GF) denotes can be made Gluten free (Veg) can be made Vegetarian (V) can be made Vegan

It is the responsibility of the customer to inform us at the time of ordering of any allergies or food intolerances, staff will be able to advise on menu options

Please note – we cannot split bills

Groups – 10 or more will be required to pay a £5pp non-refundable deposit at the time of booking. A pre-order will also be required at least 48hrs prior to booking