

# MENU

## Main Courses

Please see chalkboard for our daily specials

Quartet of smoked salmon, gravadlax with dill sauce, whole smoked prawns & brandon rost (cooked smoked salmon fillet) <b>GF</b>	£16.50
Griddled 8oz fillet steak on celeriac purée with roasted garlic and truffle sauce & chips <b>GF</b>	£29.50
Grilled Gressingham duck breast on pea purée with a sage and onion sauce & chips <b>GF</b>	£15.00
Roast Indian spiced chicken breast on a bed of Caesar salad with almonds, fresh mango dressing & chips <b>GF</b>	£14.50
Butternut squash, chickpea and sweet potato curry on steamed rice with poppadum & chilli chutney <b>V VE</b>	£12.00

## Side dishes

£3.00 each

Skin on chips, Caesar salad, celeriac puree, buttered peas, pea puree, new potatoes, rocket salad

## Desserts

Regatta vanilla crème brûlée with coconut biscuits <b>GF</b>	£5.50
Our own fudge and Malteser ice cream <b>**</b>	£5.50
Vanilla ice cream with hot chocolate sauce or salted caramel sauce <b>GF</b>	£5.50
add a shot of espresso	£6.25
Chocolate and pear frangipane tart with Chantilly cream <b>*</b>	£6.50
Summer pudding with clotted cream	£6.50
Salted caramel & honeycomb cheesecake <b>*</b>	£6.50
Pina colada sorbet <b>GF VE</b>	£5.50
Add a shot of white rum	£7.50
Selection of Norfolk and Suffolk cheeses (subject to seasonal availability see blackboard) served with biscuits, grapes and quince cheese	£8.50
Glass of late bottled vintage port (50ml)	£3.75

Dessert Wines:	75ml	½ bottle
Late Harvest Sauvignon Blanc, Concha Y Toro, Chile	£3.50	£15.50
<i>Complex with enough acidity to work beautifully with fruit</i>		
Noble Taminga, Trentham Estate, Australia		£18.00
<i>Hints of lemon, lime and orange on the palate, lively and fresh</i>		

## Teas and Coffees

All served with our delicious fudge **GF**

Cafetière coffee (decaf available)	£2.25	English breakfast tea/ Earl Grey	£2.00
Espresso	£2.25	Novus Teas	£2.00
Double espresso	£3.25	Fresh mint tea/Chamomile/Green	£2.50
Latte/Cappuccino	£2.75	Liqueur coffee	£5.00
Hot chocolate	£2.75	Mocha	£3.00

N.B. ALL OUR MAIN COURSES INCLUDE THE SIDE ORDERS. MOST DISHES CAN BE SERVED PLAINLY PLEASE ASK. SERVICE IS NOT INCLUDED, ANY TIPS YOU WISH TO LEAVE ARE DIVIDED AMONGST ALL OUR STAFF. THERE IS A DISCRETIONARY 10% SERVICE CHARGE FOR PARTIES OF 7 PEOPLE AND OVER.

\* = CONTAINS NUTS V = VEGETARIAN GF = GLUTEN FREE \* = CONTAINS SOYA VE = VEGAN (ALL EGGS USED IN OUR ICE CREAMS ARE PASTEURISED)