

STARTERS

<i>White onion & cider soup with Keen's cheddar & onion croquette</i>	5
<i>Heritage tomatoes with green olives, oregano & ricotta</i>	7
<i>Burrata with Sardinian artichoke & Amalfi lemon</i>	9
<i>Ceviche of stone bass with avocado, jalapeño & lime</i>	11
<i>Isle of Mull scallops with heritage carrots, haggis & barley</i>	12
<i>Warm salad of wood pigeon, parsnip, elderberry & chickweed</i>	9
<i>Norfolk venison with pickled girolles & Berkswell</i>	12

MAINS

<i>Forest mushroom risotto with autumn truffle</i>	12
<i>Gnocchi verde with pecriono & pancetta</i>	11
<i>Whole dorset plaice with shrimps & caper butter</i>	16
<i>Stone bass with Moroccan spiced chickpeas & coriander yoghurt</i>	21
<i>Grilled hanger steak with baked bone marrow, burnt onions & bordelaise</i>	21
<i>Grilled veal cutlet with mousrons & red wine butter</i>	26

CLASSICS

<i>Norfolk lamb mixed grill with heritage potato crisps & paloise sauce</i>	
<i>Fried haddock with chips & mushy peas</i>	14
<i>Grilled spring chicken with aioli & thin cut chips</i>	15
<i>Norfolk lamb & root vegetable pie with rosemary mash</i>	20
<i>Steak tartare 9 large with chips</i>	15
<i>Hereford rib of beef with Béarnaise or peppercorn sauce</i>	26

VEGETABLES

<i>Fat chips / thin cut chip</i>	3.5
<i>Tenderstem broccoli with chilli & garlic</i>	3.5
<i>Gem and iceberg salad with blue cheese</i>	4.5
<i>Mixed leaf salad</i>	
<i>Heritage tomatoes with lovage</i>	4.4
<i>Rosemary mash</i>	3.5
<i>White cabbage with chorizo</i>	4.5
<i>Spinach</i>	3.5

If you or any of your guests have an allergy or dietary restriction, please inform your waiter.

This restaurant sources all of its fish from the British coast and all of the meat and game from British Farms, mainly from our farm in Ellingham, Norfolk.

*This restaurant also supports the **FRONTLINE CLUB Charitable Trust** Events Programme promoting independent journalism and freedom of speech around the world.*

All above prices include 20% VAT. A 12.5% optional service charge will be added to your bill.