



WINE PRESS

Nibbles & sides

Olives 4.50

Pigs in blankets (G) 6.50

Triple cooked duck fat roast potatoes 6.50

Sausage roll (G) 6.00

Bread & oil (G) 3.50

Starters & light bites

Classic Prawn Cocktail (F, SF) 10.50

Classic prawn & crayfish cocktail, Marie rose sauce, brown bread, butter

Mezze For One (G, VG) 12.00

Olives, hummus, flatbreads, baba ghanoush & falafels

Avocado Toast (G, S, VG) 10.00

Avocado, sourdough toast, hummus, pomegranate, sauce
Vierge, toasted seeds

Cured & Torched Mackerel (C,F) 13.00

Tomato and red onion panzanella, celeriac remoulade

Devilled Lambs Kidneys (G, M) 10.00

Toasted Brioche, port reduction

Soup of the Day (G, M, V) 10.00

Homemade seasonal soup, warm bread - please ask your server for our current flavour

Baked camembert (M, G) 12.00

Stuffing balls & real gravy (G) 5.50

Tenderstem broccoli (M) 5.00

Roasted glazed carrots (M) 5.00

Seasonal pickled red cabbage 5.00

Mains

8oz Sirloin Steak (M) 28.00

Hand cut chips, flat mushroom, roasted tomato, peppercorn sauce

Tikka Masala (M, G) 18.00

Your choice of chicken or vegetable tikka masala, mushroom & pea rice, garlic naan
Choose your heat: mild, medium, or hot

Chowder (G, M) 18.00

Salmon, cod & smoked haddock chowder, sourdough

Seasonal Pie of the Day (G, M, E) 18.50

Buttery jacket mash, tenderstem broccoli, roasted carrot, real gravy

Waldorf Salad (G, M, C, V) 15.00

Baby gem lettuce, potato, celery, grapes, apple, croutons.
Add chicken 3.50
Add salmon (F) 3.50
Add fries 3.00

Sandwiches

All served with crisps and a side salad. Add fries 3.00

Roast Beef (G, M) 9.00

Watercress, horseradish

Smoked Salmon (G, M, F, SU) 9.00

Pickled cucumber, cream cheese

Homemade Hummus (G, S, M, V) 9.00

Slow roasted red pepper

Smoked Dapple (G, M, V) 9.00

Tomato chutney, Blakeney leaf

Christmas Club (G, M) 12.00

Butter roasted turkey, smoky bacon jam, brie, cranberry, lettuce, tomato, stuffing mayo

Desserts

65% Dark Chocolate Fondant (G, M, E, TN) 12.00

Vanilla ice cream, pistachio Florentine

Baileys Crème Brulee (G, M, E) 12.00

Rhubarb, ginger crumble biscuit

Maids Head Cheeseboard (M, G) 12.00

Selection of Norfolk and English cheese, homemade chutney, artisan cheese biscuits, grapes, pickled celery

Ice Cream & Sorbet (M, VG*) 3.50 per scoop

Please ask your server for our range of available flavours

Saffron Poached William Pear (G, VG) 12.00

Ginger, cardamom, almond panna cotta, blackberry compote, ginger crumb

Baked Cheesecake (G, M, E) 12.00

Vanilla ice cream, seasonal fruit

(C) celery (G) cereals that contain gluten (E) eggs (F) fish (SF) shellfish (M) milk (MO) molluscs (MU) mustard (TN) tree nuts (P) peanuts (SU) sulphites (S) soy (SE) sesame (GF) gluten free (DF) dairy free (VG) vegan (V) Vegetarian. *Gluten Free available on request

Please be aware a discretionary 10% service charge will be added to the bill, please let us know if you would like this to be removed.