



WINE PRESS

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

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

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

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

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

Roasted Harissa Cured Salmon (M, F, TN) 24.00

Olive & seaweed crushed potatoes, spinach, feta, pine nuts

Roasted Loin of Bickling Venison (M, TN, GF) 28.00

Onion squash, hazelnut crumb, sorrel pesto, coffee jus

Butter Roasted Pheasant (M) 28.00

Lyonnais potato, tenderstem broccoli, black garlic sauce

Cèpe & Turnip Tart (VG, G, S) 23.00

Miso fondant potato, sprouted mong beans, rainbow chard kimchi, toasted seeds

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

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.