

## TO START

### THAI STYLE SALT & PEPPER SQUID

Served with Thai style chilli & cucumber dipping sauce

### PRAWN & CRAYFISH COCKTAIL

Marie Rose sauce, shredded lettuce, toasted sourdough, tomato & lemon

### HOMEMADE SOUP OF THE DAY

Served with crusty sourdough

### GRILLED SATAY CHICKEN

Grilled chicken thighs with coconut & peanut sauce & a pineapple & chilli sambol

### OVEN ROASTED HERBY MUSHROOMS

Roasted chestnut mushrooms served with oozy brie & cranberry

### PORK BELLY BITES

Slow cooked confit pork with sweet soy sauce & picante onions

Mother's  
Day

## MENU

Saturday 29th & Sunday 30th

£29.95 - 2 courses

£36.95 - 3 courses

## ENJOY A FRESHLY PREPARED ROAST

All of our roasts are served with freshly prepared seasonal vegetables, crispy roast potatoes, homemade Yorkshire pudding & rich red wine gravy

### TOPSIDE OF BEEF

Slow roasted with red wine

### HALF ROAST CHICKEN

Flavoured with lemon & thyme

### ROASTED PORK LOIN

With crackling

### PLANT BASED

Seasonal plant based roast

### FOR THE TABLE

Sides Perfect For Sharing

PIGS IN BLANKETS

CAULIFLOWER CHEESE

£4 EACH

## SOMETHING DIFFERENT?

### HAND BATTERED COD

With chips, mushy peas & homemade tartare sauce

### PAN FRIED SEA BASS

Cromer crab butter, samphire, roasted charlotte potatoes

### 14 HOUR BRAISED BEEF & ALE PIE

Slow cooked steak & ale pie served with buttered mash, rich red wine gravy & seasonal vegetables

Make it vegetarian with our seasonal vegetable pie

### GRILLED AUBERGINE & HARISSA

Served with tagine spiced roasted chickpeas & peppers

### OVERNIGHT ROASTED PORK BELLY

Cooked with anise, orange and soy, pak choi, egg fried rice

### RIBEYE STEAK +£4

10oz ribeye served with grilled plum tomato, mushroom, watercress & chips

## DESSERTS

### RICH STICKY TOFFEE PUDDING

With hot caramel sauce & vanilla ice cream

### SALTED CARAMEL CHOCOLATE BROWNIE

Served with chocolate gelato & chocolate sauce

### APPLE & BLACKBERRY CRUMBLE

Served with warm vanilla custard

### BAKED BASQUE CHEESECAKE

Fresh raspberries & whipped chantilly cream