

Three Cheese Sourdough Toastie mature cheddar, red Leicester, mozzarella, & pear chutney (GFO)	£12
Three Cheese & Ham Toastie smoked flaked ham hock & Korean Kitchen kimchi (GFO)	£16
BLT Wrap smoked streaky bacon, lettuce, tomato, & bacon ketchup (DF)	£12
Crispy Fish Finger Wrap tartar sauce & baby gem lettuce	£12
Falafel & Hummus Wrap pickled red onions, shredded cabbage, & tomato chutney (V, DF)	£12
Soup of the Day with toasted sourdough (V, GFO)	£8
Soup & Wrap Combo please ask your server for details  Desserts	£16
Apple & Blackberry Crumble with Hazlenuts clotted cream ice cream (V)	£11
Warm Rice Pudding with Baked Quince Press maltice cream & miso caramel (V)	£11
Frozen Blackberry Mousse meringue shards, hazelnut crumb, blackberry & star anise sauce (GFO, V)	£12
Steamed Chocolate Pudding velvety chocolate sauce & roasted chestnut whipped cream (V, DFO)	£11
Three Scoops of Alder Carr Farm Ice Cream vanilla, chocolate, raspberry, gooseberry & elderflower, stem ginger & rhubarb (GF, V)	£7
Selection of Local Cheeses  Baron Bigod Brie, Norfolk Dapple & Suffolk Blue, artisan crackers, fig chutney, quince paste, celery (GFO, VO)	£13 grapes &
Baileys & Espresso Affogato vanilla ice cream, biscotti & chocolate (V)	£10



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	Three Courses	£28
	Two Courses	£23
Beetroot & Gin Cured Sea Trout		£12
pickled cauliflower, cauliflower leaf remoulade, toda	ay's toast (GFO)	
Pumpkin Tarte Tatin		£12
whipped goats cheese & fennel granola (V)		
Squid Risotto		£19
roasted red pepper, preserved lemon, chilli, rocket 8	& pangrattato (GFO)	
Ox Cheek Pithivier		£20
carrot puree, sautéed kale & beef jus		

Side Dishes

Parmesan & Truffle Fries (V, GF)	£7
Skin-On Fries (V, GF, DFO, PBO)	£5
Triple-Cooked Chips (V, GF, DFO, PBO)	£6
Crushed New Potatoes (V, GF)	£6
Sautéed Allotment Greens (V, GF, DFO)	£6
Mixed Leaf Salad (DFO, GF, V)	£4