



Lunch and Dinner Menu

Appetizers

A perfect way to start off your meal or just to enjoy with a drink.

- Bread Basket £7.00
- Crispy Pork Crackling £4.00
served with house-made apple sauce.
- Gordal Olives £4.00
- Marinated Anchovie Fillets £7.50
whipped with lemon juice, milk and breadcrumbs, served on fried focaccia.

Starters

- Grilled Eel £12.75
miso and beer glaze, pickled cucumber and focaccia
- Deep Fried Brie Bites (GF) £7.00
with spicy honey dip. Crispy on the outside and perfectly soft centre.
- Chargrilled King Prawns £10.75
served with our house-made chimichurri dressing.
- Thinly Sliced Ox Heart £9.50
marinated in cumin, garlic and chilli. You could be fooled into believing this could be steak.
- Soup of the Day £7.50

Mains

- The Ultimate Griddle Bar Burger £18.50
House-made double patties topped with black ketchup and harissa mayo, crispy lettuce, caramelised onions and rich melted cheese.
- The Griddle Bar Burger £15.50
House-made single patty topped with black ketchup and harissa mayo, crispy lettuce, caramelised onions and rich melted cheese.
- Chargrilled Chicken Burger £16.50
Chargrilled chicken breast, blue cheese and black pepper butter, bacon and rich melted cheese.
- V Griddle Burger £13.50
A hearty plant-based burger made with lentils, roasted cauliflower, and vegetable protein, topped with fresh lettuce, caramelized onions, and your choice of vegan or regular cheese, all served in a freshly baked Grain Culture bun with black garlic ketchup and spicy harissa mayo
- Beef and Marrow Bone Pie £18.00
A hearty beef, ale and marrow bone pie filled with tender slow cooked beef and rich flavourful bone marrow, encased in a golden fluffy shortcrust pastry made with beef fat infused with herbs and a savoury red wine and ale gravy.

All the mains are served with a choice of a side dish and a sauce or butter.

Sides (GF)

£4.00 Each

- Fries
- Thick Chips
- Sweet Potato Fries
- Cauliflower Cheese
- Truffle Mac & Cheese
- Cheddar and Chive Mash
- Garlic and Herb Focaccia
- Rocket, Parmesan, Pine nuts and Truffle Salad
- Green Beans, Bacon and Crispy Onions
- Chargrilled Baby Gem, Parmesan, Balsamic and Chimichurri
- Fried Mushrooms, Blue Cheese and Black Pepper Butter

Butter and Sauces

£3.00 Each

- Blue Cheese and Black Pepper Butter
- Care De Paris Butter
- Truffle and Honey Butter
- Confit Garlic and Herb Butter
- Peppercorn Sauce
- Red Wine Jus
- Four Cheese Sauce
- Chimichurri

From the Grill

All served with a choice of a side dish and a sauce or butter.

- Flat Iron 8oz £22.50
- Rib Eye 10oz £34.50
- Bavette 8oz £21.50
- Rump 8oz £24.00
- T-bone 20oz £51.00
- Fillet 8oz £36.50
- Tomahawk 32oz £76.50
- Chateaubriand £90.00
- Pork T-bone 10oz £22.50
- Lamb Barnsley Chop £24.50
- Fish of the day (please ask)
- Miso Glazed Cauliflower £16.50
- Confit garlic and herb chicken breast £16.00

Add Garlic Butter King Prawns (6) £8.50

Desserts

Cheesecakes £7.95
Delicious cheesecakes made locally.

A choice of roast dinners are available on a Sunday



Produce locally sourced from our partners at:
Grain Culture for breads
Silver Oak for coffee
Johnson's Farm Old Hurst for meats
Lee at Norfolk Produce for fruit and vegetables