



## Starters

Ravioli of Shellfish, Lobster Sauce	10.50
Beef & Veal Carpaccio, Parmesan Straws, Roquette Pesto	10.00
Ravioli of Shellfish, Lobster Sauce	10.50
Chicken Liver Parfait, Apricot Chutney	7.50
Jerusalem Artichoke Soup	7.50
Mussels Marinara, Toasted Farmhouse Bread	8.50
Beetroot, Goats Cheese & Watercress Tart	7.50
Pork Belly, Maple Syrup Dressing, Watercress Mayonnaise, Apple Jelly	7.90
Crispy Calamari & Chorizo Frit, Mango Relish	8.50
Chicory & Walnut salad, Blue Cheese Dressing	7.00

## From The Grill

The Beef We Serve In This Section Here Is From "The Red Poll Breed", The Red Poll is derived from the original cattle of Norfolk and Suffolk

Rib-Eye 10oz	24.00	Rump Steak 10oz	22.00
Served with chips, mixed vegetables, béarnaise & green peppercorn sauce (Please allow 40 mins)			
Sirloin 8oz	25.00	24 oz Rib for 2	65.00

## UK Sourced

T-Bone 14oz	26.00	Fillet 7oz	27.00
Crown Farm Spring Chicken 700g	20.00	Mixed Grill	22.00
Lamb Cutlets 3 or 5 Pieces	22.00 / 28.00		

## Sauces £2:00

Béarnaise	Green Peppercorn	Red Wine Jus	Homemade Tomato Ketchup
	Chilli Sauce	Choron	Chimichurri

### Grilled Fish

Grilled Lobster, Shallot and Anchovy Butter	34.00
Whole Lemon Sole, Grilled or Pan Fried	24.00
Scallop, Tiger Prawn & Black Pudding Skewers	24.00
Whole Grilled Rainbow Trout	20.00

### Mains

Guinea Fowl, Wild Mushroom Tortellini, Morel Cream Sauce, Leek Tagliatelle	23.00
Roast Cutlet & Neck of Lamb, Braised Red Cabbage and Creamy Chestnut Potatoes	25.00
Pan Fried Sea Bass with Prawn & Potato Hash, Baby Vegetables, Capers Butter Sauce	22.00
Vegetable Wellington with Shiitake Mushroom, Baby Spinach & Potato, Tomato and Olive Sauce	18.00

### Sides £4.00

Chunky Chips	Lyonnais Potatoes	Tomato Salad
Green Beans	Creamy Mash	Green Leaf Salad
Roquette & Parmesan salad	Mixed Salad	Buttered Carrots
Sautéed Potatoes with Soft Onions	Broccoli & Pine Nuts	New Potatoes Parsley Butter Sauce

#### The Market Menu

3 courses £17.95

#### Starters

Tomato soup

Lamb terrine with lentils

Salmon and seabream roulade, cinnamon cream fraiche

#### Mains

Grilled chicken  
with mange tout and buttered carrot, crushed new potatoes

Pan fried salmon, fennel confit and bok choy

Spinach ricotta tortellini  
with cream sauce

#### Desserts

Available from our daily dessert tray

*This offer cannot be used in conjunction with any other offer or promotion*