



SNACKS & NIBBLES

Italian Olives (GF,VE)
£5

Smoked Mixed Nuts (VE)
£5

Smoked Paprika Pork Puffs (GF)
£4





STARTERS

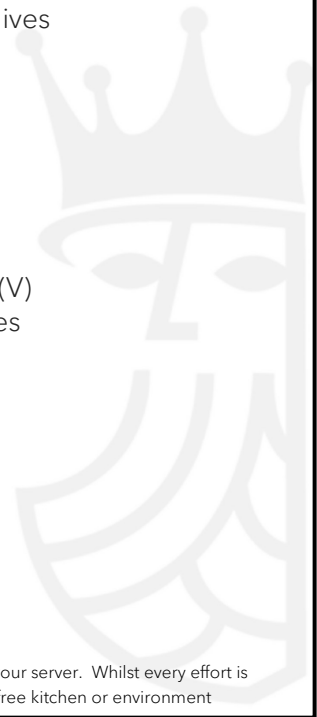
Gin Cured Salmon (GF)
Picked Crab, Szechuan pepper sorbet
£12

Country Style Pate
Rhubarb chutney, sourdough toast
£9

French Onion Soup
Sourdough croute, Gruyere cheese, chives
£9

Pea & Norfolk Mardler Tart (V)
Mint pesto, pea shoot, lemon oil
(vegan alternative available)
£9

Norfolk Dapple Twice Baked Souffle (V)
Cream sauce, leek, potato puff, chives
£11





MAIN COURSE

North Sea Cod

Crisp batter, chips, tartare sauce, crushed pea & mint
£20

Loch Duart Salmon (GF)

Charred asparagus, buckwheat, hazelnut pesto
£34

Dry Aged Ribeye Steak (GF)

Café de Paris butter, plum tomato, watercress, chips
£29

Kings Head Beef Burger

Brioche bun, Stow leaf, gherkin & dill slaw,
smoked applewood, BBQ mayonnaise, chips
£19

Breast of Gressingham Duck (GF)

Potato terrine, braised chicory, carrot & orange, jus
£31

Pork Fillet

Smoked celeriac, caramelised apple purée,
Smoked garlic emulsion, purple sprouting broccoli, local cider jus
£26

Charred English Asparagus (VE)

Butterbean hummus, wild garlic, hazelnut pesto
£20

SIDES

Tender stem Broccoli (V)
Spring onion & hazelnut pesto
£6

Sautéed Hispi Cabbage (V)
Lemon oil
£6

Triple Cooked Chips (V)
Aioli, scape vinegar
£5

Buttered New Potatoes (GF, V)
Chives
£5

Creamed Potatoes (GF) (V)
Potato puff
£6





DESSERTS

Sticky Toffee Pudding (V)
Toffee sauce, vanilla ice cream
£9

Baked Vanilla Cheesecake (V)
Rhubarb, speculoos, orange
£9

Espresso Crème Caramel (VE)
Biscotti, chocolate sorbet
£9

Affogato (V)
Vanilla ice cream, chocolate crumb,
Caramel espuma, espresso
£8

Artisan Cheese Board
Celery, pickled grapes, house chutney
3 Cheese
£12
(Please ask server for current selection)

