



## SNACKS & NIBBLES

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Italian Olives (GF,VE)  
£5

Smoked Mixed Nuts (VE)  
£5

Smoked Paprika Pork Puffs (GF)  
£4

Toasted Sourdough, Yeasted Butter  
£5





## STARTERS

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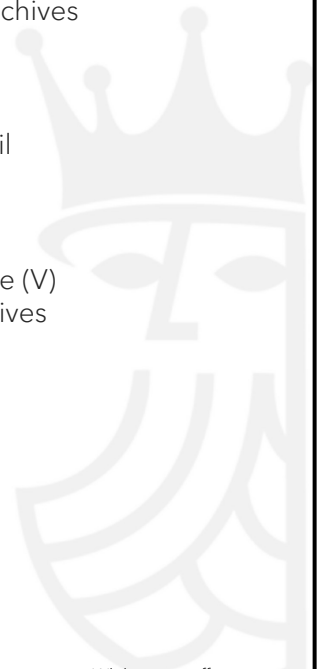
Cured Loch Duart Salmon (GF)  
Picked crab, Szechuan pepper sorbet  
£12

Country Style Pate  
Rhubarb chutney, sourdough toast  
£9

French Onion Soup  
Sourdough croute, Gruyère 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

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

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

Charred English Asparagus (VE)  
Butterbean hummus, wild garlic, hazelnut pesto  
£20

Roasted Sirloin of Beef  
Braised Shin, Roasted potatoes, Yorkshire pudding,  
seasonal vegetables, horseradish sauce  
£21

Roasted Loin of Local Pork  
Crispy crackling, roasted potatoes, Yorkshire pudding,  
seasonal vegetables, burnt apple puree  
£20

Vegetarian Nut Roast (V)  
Roasted potatoes, Yorkshire pudding,  
seasonal vegetables  
£17



## SIDES

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Tender stem Broccoli (V)  
£5

Sauteed Hispi Cabbage (V)  
£5

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

Buttered New Potatoes (GF, V)  
£5





## DESSERTS

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Sticky Toffee Pudding (V)  
Toffee Sauce, vanilla ice cream  
£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)

