

SPECIALS

(gf,v) Burrata, beetroot & watercress salad

£11.00

(gf) Grilled scallop, bacon & sage skewer

£10.00

Baked king scallop & Cromer crab gratin, Wells Alpine cheese breadcrumbs

£14.00

(gf) New season wild sea bass fillet, white wine & saffron braised fennel, rainbow chard

£27.00

(gf) Grilled Lowestoft plaice, new season English asparagus, bacon & chive butter

£24.00

(gf) Fried soft shell crab, green Thai curry, steamed rice, cucumber, peanut & mango salad

£24.00

Peppered Nene valley venison loin steak, woodland mushrooms, leeks,
wild garlic & peppercorn sauce

£26.00

Chocolate & beetroot sponge, Fen Farm cultured cream, whipped dark chocolate

£10.00

Our menus are carefully sourced, responsibly produced and sustainably delivered

(pb) = Plant Based / Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten Free Available
For allergy information, please speak to a member of our team.
Adults need around 2000 Kcals a day.

A discretionary 10% service charge will be added to your food and drink bill,
all of which goes to our wonderful front and back of house teams