



BRUNCH - served 10am until 11:30am

House Greek yoghurt choose between granola <i>or</i> muesli (please ask for vegan version)(GF) <i>+ add berries // banana // honey // berry compote - All £2</i>	£4
Smashed avocado with chilli salsa on toasted sourdough toast (Ve)	£7
English - sausage, bacon, fried egg, tomato, field mushroom, hash brown, baked beans & toast	£10
Vegan English - smashed avocado, tomato, vegan sausages, field mushroom, hash browns baked beans, toast (Ve)	£10
Full English - 2 sausages, 2 rashers of bacon, 2 eggs, tomato, field mushroom, hash browns, baked beans & toast	£12
Buttered crumpet with Hollandaise & poached egg with either	
Benedict - ham hock	£7
Royale - salmon	£7.50
Florentine – spinach	£6.50
Breakfast bowl , avocado, spiced beans & spinach, Parmentier potatoes, tomato & chilli salsa (Ve)	£8
Baked shakshuka , egg, feta, sumac yogurt & toasted ciabatta	£8.50
<i>+ add poached egg // grilled halloumi // smoked salmon // sausage // bacon // black pudding - All £2</i>	

NIBBLES – served from midday

Pickled Cornichons	£3.00
Mixed olives	£3.50
Focaccia bread & oils	£4
Muhammara, sumac yoghurt & ciabatta (Ve)	£5

GRAZING BOARDS - served from midday

Vegetarian grazing board - Muhammara, whipped spiced feta, black olive tapenade, <i>toasted bread, sun-blushed tomato sauerkraut, green leaf salad</i>	£14.50
Fish grazing board - home-cured beetroot & dill gravadlax, potted brown shrimp, <i>mackerel & horseradish mousse, smoked salmon</i> <i>sun-blushed tomato sauerkraut, toasted bread, green leaf salad</i>	£17.00
Baked Camembert - grape & celery chutney, cornichons, mixed pitted olives, toasted bread	£12

MAINS - served from midday

Pan roasted chicken supreme , escalivada & chimichurri	£15
Falafel burger , roasted sweetcorn salsa, chipotle relish, smashed avocado, tomato, lettuce & fries (Ve)	£10.50
<i>+ add halloumi £2</i>	
6oz local burger with homemade burger sauce, lettuce, tomato, gherkins, cajun and sun-blush tomato coleslaw, fries	£12.50
<i>+ add bacon £1.50 // add cheese £1.50</i>	
Fish finger burger , tartare sauce, Little Gem and fries	£9.50
Pan seared cod fillet , sautéed Parmentier potatoes, baby-leek, pea, and samphire fricassee, seaweed mayonnaise	£16
Baked shakshuka , egg, feta, sumac yogurt & toasted ciabatta	£8.50
8oz Ribeye steak , fries, grilled field mushroom & beef tomato	£23.50
<i>+ add blue cheese butter £1.50</i>	
Duo of duck : honey roasted breast & confit leg croquette, pommes Anna, chicory marmalade, honey roasted baby carrots & orange jus	£16.50
RLB super food salad - quinoa, kale pesto & local seasonal vegetables, pomegranate & toasted seeds (Ve)	£13
<i>+ add halloumi £2 // chicken £4 // salmon £4</i>	

Please turn over for extras, puddings and coffee



EXTRAS - All £3.50

fries // mixed leaf salad // cajun and sun-blush tomato coleslaw // garlic ciabatta // seasonal greens

P U D D I N G – *served from midday*

Coconut pannacotta, pineapple, mint & rum salsa, mango sorbet, toasted coconut (Ve) - £6

Norfolk strawberry Eton Mess mousse, nutty-granola crumbs, macerated strawberries, strawberry ice-cream (V GF) £6

Almond, poppy seed & orange cake, candied orange zest, passionfruit sorbet (V GF) - £5.50

Baked chocolate marshmallow brownie, mint-chocolate chip ice cream, chocolate sauce - £6

C O F F E E

Americano - £2.20

Cappuccino/Latte/Flat white - £2.50

Espresso/Double espresso - £2.10/2.60

Hot Chocolate - £2.50

Add cream and marshmallows – 50p

Mocha - £2.70

Pot of Tea Reg/Large - £2.20/£4.00

Oat milk available

F O O D S E R V I C E T I M E S

Monday – Thursday

Brunch: 10am – 11.30am

Main menu: Midday - 2.30pm, 5.00pm – 8.30pm

Friday – Saturday

Brunch: 10am – 11.30am

Main menu: Midday – 9pm

Sunday

Brunch: 10am – 11.30am

Sunday menu including roasts: Midday – 8pm