



BRUNCH - served 10am until 11:30am

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| House Greek yoghurt choose between granola <i>or</i> muesli (please ask for vegan version) (GF) | £4 |
| <i>+ add berries // banana // honey // berry compote - All £2</i> | |
| 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> | |

GRAZING BOARDS - served from midday

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

ROASTS - served midday until 8pm

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| <i>All served with herb roast potatoes, braised red cabbage, maple glazed roasted carrot, braised leek & spinach gratin, Yorkshire pudding & gravy</i> | |
| Roast sirloin - | £15 |
| Pork loin - | £13.50 |
| Chicken supreme - | £14 |
| Duck breast - | £16 |
| Celeriac nut roast (<i>without</i> Yorkshire <i>but with extra veg!</i>) (Ve) | £11 |

MAINS - served midday until 8pm

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| 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> | |
| Falafel burger, roasted sweetcorn salsa, chipotle relish, smashed avocado, tomato, lettuce & fries (Ve) | £10.50 |
| <i>+ add halloumi £2</i> | |
| Baked shakshuka, egg, feta, sumac yogurt & toasted ciabatta | £8.50 |
| Pan seared cod fillet, sautéed Parmentier potatoes, pea, samphire & asparagus fricassee, seaweed mayonnaise | £16 |
| 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 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 midday until 8pm*

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

Norfolk strawberry Eton Mess mousse, nut-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

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