



December Menu - 2021

BRUNCH - served 10am until 11:30am

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 roasted red onion, chilli, tomato & coriander salsa on toasted sourdough toast	£7
(Ve)	
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	£10
baked beans, toast (Ve)	
Full English - 2 sausages, 2 rashers of bacon, 2 eggs, tomato, field mushroom, hash browns,	£12
baked beans & toast	
Buttered crumpet with Hollandaise & poached egg with either	
Benedict - ham hock	£7
Royale - salmon	£7.50
Florentine - spinach	£6.50
Baked shakshuka, egg, feta, sumac yogurt & toasted ciabatta	£8.50
<i>+ add poached egg // grilled halloumi // smoked salmon // sausage // bacon - All £2</i>	

NIBBLES - served from midday

Balsamic onions (SD/MU)	£3
Mixed olives (SD)	£3.50
Focaccia bread & oils (G/SD)	£4
RLB Humous, sumac yoghurt & ciabatta (V/SD/M/G/SE)	£5

STARTERS - served from midday

RLB onion, garlic & thyme soup with warmed bread (V/G/M/SD)	£5.50
Confit turkey leg croquette, bacon & cranberry jam,	
home-made bread sauce (CE/SD/G/M)	£6.50
RLB prawn cocktail - butter confit king prawns, grilled baby gem lettuce, home-made	
Marie-rose sauce, fried croutons, avocado mousse (CR/M/SD/MU/E/G)	£8
Twice baked Wensum White goat's cheese souffle with a Wensum cheese sauce	
and toasted chestnuts (G/E/M/MU/N/CE)	£7

MAINS - served from midday

Pan roasted chicken supreme, garlic & thyme fondant potato, maple roasted Piccolo parsnips & Chantenay carrots, sauteed bacon lardon brussel sprouts, homemade bread sauce & cranberry jus (M/SD/CE/G)	£16.50
Crispy Gnocchi, sauteed wild mushroom & spinach & toasted chesnut pangrattato crumb (ve)	£14.50
6oz local burger with homemade burger sauce, lettuce, tomato, gherkins, Cajun and sun-blush tomato coleslaw & fries (G/SD/MU/E/M)	£12.50
<i>+ add bacon £1.50 // add cheese £1.50</i>	
Smoked haddock, mussel, sweetcorn & potato chowder, crispy onions, dill oil (F/CR/MO/M/G/SD)	£16
Pan roasted blackened venison loin, glazed beetroots, potato puree, potato crisp, chocolate jelly, pickled blackberries, jus (SD/CE/M)	£18
Lobster, orange & herb risotto with parmesan crisp (CE/CR/M/MU)	£22.50
10oz sirloin steak, hand cut chips, grilled field mushroom, slow roasted beef tomato, mixed leaf salad (M/MU/SD)	£26.50
<i>+ add pink peppercorn sauce £1.50</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

PUDDING – served from midday

Dark chocolate & pistachio terrine, orange & spiced rum puree, chocolate crumb, blackcurrant sorbet (N/E/M/SD/S)	£7
Apple & cinnamon crumble, vanilla ice cream (SD/E/M)	£6
Christmas pudding parfait, brandy cream, Christmas pudding crumb, rum & raisin ice cream (SD/M/E/N/S)	£6
Mulled wine poached pear, nut granola, orange sorbet (SD/N/S/VE).	£6
Local cheese board- selection of 3 local cheeses with grape & celery chutney, sliced pear & cheese biscuits (M/G/SD/CE/L)	£9

COFFEE

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

Irish Coffee – Coffee, Irish whiskey and sugar, topped with cream - £4.80

FOOD SERVICE TIMES

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

We separate ingredients, clean down work areas & equipment however the presence of allergenic ingredients means we cannot guarantee our food or drink are free from these ingredients.

Please let our staff know if you have any allergies before you place an order. One of our management team will be happy to help should you have any questions

Allergen Key: Celery/Celeryiac CE, Gluten G, Crustacean CR, Egg E, Fish F, Lupin L, Vegetarian V, Milk M, Mustard MU, Nuts N, Peanut P, Sesame SE, Soya S, Sulphites SD, Molluscs MO