



STARTERS

SOUP OF THE DAY, Warm Crusty Bread (VG, GF available)

GOATS CHEESE & BEETROOT SALAD, Toasted Walnuts, Balsamic Dressing (V, GF)

CLASSIC BRANCASTER MUSSELS, Onions, Garlic, Parsley, White Wine & Cream
(Starter or Main) (GF)

HONEY & SOY PORK BELLY BITES, Asian Slaw (GF)

HOMEMADE FOCACCIA, Olives, Hummus, Balsamic Olive Oil (VG, GF available)

MAINS

PRIORS OF WEST LYNN CHARGRILLED PORK CHOP, Wholegrain Mustard mash,
Buttered Kale, Caramelized Shallot, Red Wine Jus (GF)

PAN FRIED FILLET OF COLEY, New Potatoes, Leeks, Brancaster Mussels, Capers,
Lemon & Chive Butter Sauce (GF)

HOMEMADE PIE OF THE DAY, Mashed Potatoes, Seasonal Vegetables, Red Wine
Gravy

ROAST BUTTERNUT SQUASH & SAGE RISOTTO, Leeks, Watercress & Crispy Parmesan
(VG, GF)

MIXED SEAFOOD TAGLIATELLE, White Wine, Double Cream, Spinach, Chives

DESSERTS

LEMON & LIME POSSET Mixed Berry Coulis, Homemade Shortbread Biscuit (GF
without biscuit)

LEMON TART, Italian Meringue, Raspberry Sorbet

CHOCOLATE SPONGE PUDDING, Vanilla Custard

2 SCOOPS OF ICE CREAM OR SORBET, Please ask a member of team for flavours (GF)

2 Courses £27 | 3 Courses £33

VE = Vegan, V = Vegetarian, GF = Gluten Free, GFA = Gluten Free available, DF = Dairy
Free

If you have any food allergies or intolerances, then please speak to a member of our
team and they will be happy to assist you with your meal choice.



STARTERS

SOUP OF THE DAY, Warm Crusty Bread (VG, GF available)

NORFOLK BEETROOT CARPACCIO, Toasted Walnuts, Blue Cheese, Salad, Aged Balsamic Dressing (N, GF)

TOMATO & MOZZARELLA BRUSCHETTA, Basil Dressing (VE, GF available)

HOMEMADE BLACK PUDDING SCOTCH EGG, Wholegrain Mustard Mayonnaise

PRAWN & CRAYFISH COCKTAIL, Marie Rose Sauce, Gem Lettuce, Lemon Wedge, Brown Bread & Butter (GF available)

MAINS

PAN ROASTED CHICKEN BREAST, Chorizo Roasted Potatoes, Green Beans, Romesco Sauce (GF, Made without nuts)

CHARGRILLED PRIORS OF WEST LYNN PORK RIBEYE, Roasted New Potatoes, Apple Puree, Honey Roasted Carrots, Calvados Sauce, Coriander Crackling (GF)

PAN FRIED SWORDFISH, New Potatoes, Brancaster Mussels, Leeks, Lemon & Caper Butter Sauce (GF)

WILD MUSHROOM AND PEARL BARLEY RISOTTO, Parmesan & Truffle Oil (V)

BUTTERNUT SQUASH & SWEET POTATO CURRY, Mango Chutney, Basmati Rice, Poppadom (GF)

DESSERTS

SPICED APPLE TART TATIN, Salted Caramel Ice Cream

RED WINE POACHED PEAR, Chocolate Mousse, Homemade Honeycomb (GF)

STICKY TOFFEE PUDDING, Toffee Sauce, Vanilla Ice Cream

VANILLA PANNACOTTA, Homemade Shortbread, Berry Coulis

2 SCOOPS OF ICE CREAM OR SORBET Please ask your server for our selection (GF)

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