



BREAKFAST MENU

served from 830 – 1200

Full English Breakfast	15.00
Free range poached or fried egg, black treacle bacon, crispy hash browns, slow roast tomato, chestnut mushrooms, baked beans, toast, pork sausage & black pudding	
Veggie Breakfast	12.50
2 free range poached or fried eggs, crispy hash browns, chestnut mushrooms, buttered baby spinach, slow roast tomatoes, baked beans & toast V	
Smoked salmon & scrambled eggs with crispy hash browns & house tomato jam GF	12.75
Pan fried mixed mushrooms with truffle & spinach on buttered sourdough toast V (can be VG)	12.00
Breakfast Sandwich. Black Treacle bacon or traditional pork sausage	5.90
Add extras black pudding, fried egg, hash browns 2.00 each	
Poached, fried or scrambled eggs on buttered sourdough toast V	7.90
Benedict. Black treacle back bacon, poached eggs, toasted muffin & hollandaise sauce	12.00
Arlington. Smoked salmon, poached eggs, toasted muffin & hollandaise sauce	12.95
Florentine. Buttered baby spinach, poached eggs, toasted muffin & hollandaise sauce V	10.50
Sausage Roll. warm house-made hog roast sausage roll with tomato jam. Available all day	5.50

LUNCH MENU

served from 1200 – 300

Smoked Salmon Pâté, fennel, red onion & cucumber house pickles, dill oil and sourdough crostini	9.80
Today's homemade soup with warm bread OR warm cheese scone add 2.50 V	8.95
Walnut, chicory & orange salad with cranberries, olives & pink pickled onion GF VG	10.95
Add Parma ham 2.50	
Sandwiches. See specials board or ask your server	prices on board
Minute steak, chimichurri, chicory & rocket salad & skin on fries GF	15.50
Pan fried garlic, cream & mushroom gnocchi with dressed rocket & parmesan V	12.95
Hearty chicken and leek pie, buttery mash potatoes, seasonal greens & gravy	14.95
on the side	
Parmesan and truffle skin on fries	4.50
Skin on fries V GF	3.50
Creamy winter slaw V GF	2.95
House marinated olives V GF	2.95
Chilli maple roasted almonds V GF	3.20

All our meat is from our farm shop butchers, locally sourced, free range and organic wherever possible.
We endeavour to use local suppliers and use quality ingredients; all our items are prepared fresh and may run out throughout the day.

DRINKS MENU

COFFEE Musetti Paradiso Italian coffee

Double Espresso 2.80 Macchiato 3.00 Americano 3.20 Flat White 3.30 Cappuccino 3.50 Latte 3.50
Mocha 3.80 Hot chocolate 3.80 Deluxe hot chocolate 4.20 marshmallows, whipped cream & flake
Cortado 3.20 Vanilla or caramel syrup 1.00 Oat milk or almond milk available.

NORFOLK TEA co. Loose leaf tea. Pot for one 3.20

Norfolk Breakfast. Suffolk Special Blend. Decaffeinated Tea. Admirals Earl Grey. Gunpowder Green Tea.
Vanilla Rooibos. Lemon & Ginger. Peppermint. Very Berry.

JUICE & SOFT DRINKS

Cawston Orange juice. Cawston Apple juice 3.50 each
Cawston Press sparkling cans. Rhubarb. Ginger Beer. Elderflower. Sparkling Apple 3.20 each
Fentimans bottles. Cloudy Lemonade. Organic Cola. Cherry Cola 3.20 each
Elderflower Cordial 2.50
Acqua Panna Still Water Large 5.00 Small 2.50 San Pelligrino Sparkling Water Large 5.00 Small 2.50

WHITE WINE

Les Vignes De L'eglise Vermentino. France. 175ml 4.00 250ml 6.00 Bottle 16.00
Famille Perrin Luberon Grenache Blanc. France, ventoux. 175ml 4.50 250ml 6.50 Bottle 18.00
The Holy Snail Sauvignon Blanc. France. 175ml 4.50 250ml 6.50 Bottle 18.00
Baron De Badassiere Viognier. France. 175ml 4.50 250ml 6.50 Bottle 18.00

RED WINE

Les Vignes De L'eglise Merlot – Grenache. France. 175ml 4.00 250ml 6.00 Bottle 16.00
Famille Perrin Ventoux Rouge. France. 175ml 4.50 250ml 6.50 Bottle 18.00
Château De Fontenille Grand Boudreaux. France. Bottle 21.00 Lan Xtrême Rioja. Spain. Bottle 23.00

ROSÉ & SPARKLING

Château de Rouët Estérelle Garnacha, Tibouren. France. Bottle 26.00
Jarrolds La Rose Sparkling Cuvee. Norfolk 12% 75cl Bottle 35.00
Jarrolds Le Blanc Vintage Sparkling Wine. 2018 12% Chardonnay, Pinot Noir, Pinot Meurnier. Norfolk. Bottle 35.00
Vino Spumante DOC Prosecco extra dry Italy. 20cl 6.50 75cl 21.00

BEER & CIDER All bottles 4.50 each

Brewhouse Jigfoot Ale. Brewhouse Stubblestag Lager. Adnams Ghostship. Adnams Ghostship Ale 0.5%.
Aspall Draught Cider OR Aspall Blush Cider

CAKE COUNTER Served all day. Please check the counter for today's selection.

Fruit Scone with butter & jam OR clotted cream & jam . Cheese Scone & butter. Toasted teacake & butter.
Carrot & pecan. Norfolk shortcake. Coffee & walnut. Chocolate brownie. Lemon drizzle. Flapjack.
Apple & Almond GF. Chocolate Orange VG.

