

Starters & Light Bites.....

Home-made soup, freshly baked bread ^(v) * **£6**

Chicken & leek terrine, Granary toast, mustard pickle * **£6**

King prawn, apple, baby gem & roasted cashew salad, curry vinaigrette * **£8**

Goats cheese and red onion tart, basil pesto and dressed leaves ^(v) **£6**

Grilled Flat mushrooms on toast topped with Norfolk dapple rarebit and dressed salad leaves ^(v) **£7**

Norfolk mussels, chilli, coriander, spring onions & coconut milk ^{*(L)} **£8**

Norfolk seafood platter; prawns, smoked salmon, smoked mackerel, whitebait, pickled cockles *

For one £8 – To Share £12

Something a Little More.....

Kings Head fish n chips, skin on chips home-made tartare sauce, minted mushy peas ^{(L)©} **£11**

Home-made steak burger, skin-on chips, toasted ciabatta bun, home-made tomato ketchup, baby gem salad
*© **£10 Add Norfolk Dapple Rarebit £11**

Hand-carved traditional smoked ham, skin-on chips, fried duck egg and cress ^{*(L)©} **£10**

Pan fried Seabass fillet, roasted baby potatoes, plum tomato stew, basil pesto * **£15**

Confit Chicken leg, white bean & chorizo cassoulet, roasted garlic aioli * **£11**

Slow braised shin of beef & horseradish suet pudding, onion jus and seasonal vegetables ^(L) **£13**

Chicken breast, leek risotto cake, wild mushroom pate, watercress * **£14**

Pan seared Salmon, poached rhubarb, ginger veloute, green bean & potato salad **£13**

Braised beef, carrot puree, parmentier potatoes, whole grain mustard tartare, pan jus ^{*(L)} **£12**

“Dingley dell” pork belly, black pudding, parsnip & apple puree, roasted shallots, pan jus * ^(L) **£14**

Curried smoked haddock kedgeree, chilli marinated crayfish, soft boiled hens egg, paprika crème fraiche **£12**

Butternut squash cannelloni, spiced carrot veloute, parmesan, watercress ^(v) * **£13**

Pan-fried Swannington sirloin steak, slow-cooked beef tomato, flat mushroom, mustard and tarragon butter
watercress salad, skin-on chips * **£19**

Sides & Nibbles.....All £3

Olives Buttered seasonal vegetables Mixed dressed salad Garlic bread with hummus

Pint of skin-on hand-cut chips

^(v) Vegetarian

* Dish can be made gluten-free *on request*. Please make clear to wait staff when ordering.

^(L) Dish can be made free of milk, cream, butter or cheese *on request*. Please make clear to wait staff when ordering.

© Half size portion available for children

Should you have any special dietary requirements, please speak to a member of staff.

Please note that due to the widespread use of nuts in our kitchen, we are unable to guarantee any dish nut free.

Desserts.....All £6

Baked "lemon meringue" Alaska

Apple, pecan & pine nut torte, apple puree, blackberries

Treacle tart, vanilla fromage frais, almond brittle

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream

Milk chocolate cheesecake, cranberries, orange sorbet

White chocolate crème brulee, coconut shortbread *

Three scoops of our home-made ice-cream or sorbets *

British cheese board **£8** – Fancy a glass of Port?

Caffeine & Shorts.....

Coffees.....

Filer Coffee/Americano **£1.90** Decaffeinated Coffee **£1.90** Cappuccino **£2.10** Latte **£2.30**

Single Espresso **£1.55** Double Espresso **£2.10** Mocha **£2.30** Macchiato **£1.60**

Teas/Flavoured Teas **£1.80** Green Tea, Earl Grey, Camomile, Lemon & Ginger, Blueberry & Apple,

Orange Mango & Cinnamon, Mint Tea

Liqueur Coffees.....Per 35ml

Irish Coffee **£4.30** French Coffee **£4.80** English Coffee **£4.30** Calypso Coffee **£4.30** Seville Coffee **£4.30**

Russian Coffee **£4.30** Baileys Coffee **£4.30**

Port.....Per 70ml

Cockburn's Fine Ruby **£2.60** Taylors Vintage **£3.70**

Brandy.....Per 35ml

Martell Cognac **£3.70** Remy Martin VSOP **£3.70** Janneau Armangac **£3.70** H Hine Cognac **£3.70**

Whiskey.....Per 35ml

Jamesons **£2.40** Famous Grouse **£2.40** Teachers **£2.40** Bells **£2.40** Laphroig **£3.70** Oban **£3.70**

Dalwhinnie **£3.70** Chivas Regal **£3.70** J Walker Black **£3.70** Black Bottle **£3.70** William Lawson **£3.70**

Glenmorangie **£3.70**

Digestive.....Per 35ml

Ameretto **£3.70** Benedictine **£2.40** Cointreau **£2.40** Drambuie **£2.50** Galliano **£2.40**

Glavya **£2.80** Grand Marnier **£3.70** Metaxi **£2.60**