

Restaurant Menu

STARTERS

Norfolk Coast Fish Soup

King Prawns & Brancaster Mussels, Rouille, Poppy Seed & Parmesan Straws, White Truffle Oil
6.50

Duck Spring Rolls

Salmon & Wasabi Sashimi, Asian Noodle Salad, Crispy Squid, Soy
6.50

Pumpkin, Beetroot & Coconut Samosas

Homemade Paneer Cheese, Bombay Spiced Nuts, Lime Pickle Salsa
6.00



Scorched, Spiced King Scallops

Confit Pork Belly, Soft Shell Crab Tempura, Pickled Ginger, Red Pepper Syrup
8.50

Seared Norfolk Wood Pigeon Salad

Green Beans, Hazelnuts, Grilled Chorizo, Basil Pesto
6.50

Chicken Liver Parfait

Cranberry, Shallot & Orange Chutney, Focaccia Toast
6.25

MAINS

Our Award Winning Dish, Pub Classic Category, 2009

Corn-fed Chicken & Wild Mushroom Pie

Chargrilled Corn-fed Chicken, Smoked Pancetta Mash, Spring Vegetables
14.00

Portobello Mushroom Wellington

Sweet Potato, Smoked Mozzarella, Herb Salad, Red Pepper Dressing
10.50



Moroccan Spiced Lamb Rump

Sweet Potato Fondant, Spiced Chickpeas, Preserved Lemon Relish
16.50

Pan Fried Red Snapper

Paella of Brancaster Mussels, Chorizo & Spring Vegetables, Chorizo Oil
14.00

The OT Surf n Turf Sizzler

Chargrilled Norfolk Ribeye, Lime, Chilli & Garlic King Prawns, Handcut Chips & Aioli
19.50

Baked Barracuda

Cumin Roast Sweet Potato, Rose Harissa, Pine Nut, Pink Grapefruit & Passionfruit Salad
13.50

Sides

Homemade Focaccia & Olives	4.50	Homemade Focaccia Bread	2.00	Buttered Spring Vegetables	3.00
Rocket & Parmesan Salad	3.00			Skinny Fries or Handcut Chips	2.60



= Vegetarian.

To the best of our knowledge all of our produce is GM free. Our food may contain traces of nuts, please ask a member of staff for more information...

We also have a Bespoke Catering Division Servicing: Weddings, Corporate Events and Private Parties, for details ask at desk.

Breakfast Daily - Afternoon Tea - Picnics with Sandwiches, Wine & Champagne

Service Charges Not Included, all gratuities to go to our Kitchen & Floor Staff