

DINE WITH US...

NIBBLES

Olives marinated with selection of herbs v - £3.99

Italian red pepellino peppers stuffed with cream chesse v - £4.29

Chargrilled Artichokes in seasoned oil v - £4.29

SMALL PLATES

Pâté served with toast & chutney - £8.99 each

- Chicken liver pâté with extra dry gin & lemon
- Chicken liver pâté with smoked vodka
- Duck liver pâté with marmalade vodka
- Lentil & Mushroom Vegan Pâté with forest mushrooms, paprika & seasoning v

Fish - served with toast & garnish - £8.99each

- Provence herb sardines - delicious whole sardines, with a subtle combination of virgin olive oil & herbs from Provence
- Red chilli sardines - delicious whole sardines, served with virgin olive oil & red chilli
- Smoked mackerel fillets - wood smoked, cracked black peppered fillets

Pork Pies of the day - served with garnish & salads - £9.99

Our delicious pork pies are famously made from locally reared, free range pigs in North Norfolk. Carefully hand made, using the best cuts and secret recipes & seasoning.

Scotch eggs of the day - served with garnish & salads - £9.99

Delicious hand made Scotch Eggs using only locally sourced, free range ingredients with homemade breadcrumbs for that rustic finish!

Mediterranean plate - chargrilled artichokes, sun dried tomatoes, lemon & herb olives, Dolamades & dips - £12.99 v

Mezze board - £11.99 v

Selection of delicious mezze served with crudites & crackers

Hummus & tzatziki with pitta bread & lemon - £7.49 v

* - served until 5pm daily

CHEESE PLATTER - £18.99

Wyfe of Bath, Somerset, England

Formed in a basket mould similar in style to a young Gouda. Rich, nutty overtones & a creamy finish. Sunshine yellow this reminds me of gorgeous buttercup meadows!

Brillat Savarin, France

Lusciously creamy and sinfully rich triple-cream soft cheese. "Dessert without cheese is like a beauty with only one eye" (Jean Anthelme Brillat-Savarin)

Carboncino, Italy

A delicate, fully-ashed mixed soft milk cheese from Caseificio dell'Alta Langa in Piedmont. Creamy, with just a hint of 'goatiness' and a yielding texture

Somerset Farmhouse Cheddar, England

The flavours are finely balanced, with fruity, tropical notes in delicate interplay with more savoury tones. Full-flavoured, with a bright, zippy acidity and a long lasting tangy finish

Served with bread and selection of cornichons, olives, sun-dried tomatoes & chutney

CHARCUTERIE & SALAMI BOARD - £18.99

Lamb carpaccio with rosemary

Welsh Lamb with a delicate texture and hint of rosemary

Venison carpaccio with juniper

Wild British venison with a touch of juniper

Monmouthshire air-dried beef bresaola

Welsh beef, air dried and generously spiced

Wild boar, pork & red wine salami

Wild British boar, rich in flavour with a lingering finish

DESSERTS - £8.99 each

Scrumptious chocolate tart

Tart au citron

Served with cream or ice cream, fruit coulis

Dessert Wines available... So it's even more delicious!