

DINNER

Calves liver (Gf)	21
<i>Crispy potato cake, pancetta crisp, seasonal greens with a red wine and caramelised onion jus</i>	
Sirloin steak (Gf)	32
<i>Triple cooked chips, cherry vine tomatoes and a pickled vegetable salad</i>	
<i>Add sauce: peppercorn, or blue cheese (3.00)</i>	
Slow cooked Norfolk pork belly (Gf)	24
<i>Dauphinoise potato, apple puree, braised red cabbage with a caramelised onion jus</i>	
Steak Burger	18
<i>Binham blue cheese, caramelised onion chutney , served with chips and salad.</i>	
Pan roasted Chicken breast (Gf)	22
<i>Potato rosti, tenderstem broccoli with a pancetta, wild mushroom and tarragon sauce</i>	
Pan roasted sea bass(Gf)	24
<i>Crushed herb potato, baby spinach and a smoked shrimp veloute</i>	
Gibson's fish pie (Gf)	18
<i>Topped with smoked dapple and buttered greens</i>	
Smoked haddock and leek risotto (Gf)	21
<i>Topped with a poached hens egg, parmesan and pea shoots</i>	
Butternut squash and sage risotto (V, Veo, Gf)	18
<i>Parmesan shavings and herb oil</i>	
Sweet potato, lentil and coconut korma (V, ve, gfo)	18
<i>Basmati rice, garlic and coriander naan bread</i>	

Ve= vegan, Veo=vegan option V=Vegetarian Gf= Gluten Free Gfo= Gluten free option. Please speak to a member of the team for any other dietary requirements