



locals' lunch

MONDAY

norfolk chicken breast

with bacon jam & braised cabbage (H)

pan roasted cod

with olive, tomato & caper (H)

gnocchi

with courgette, butternut & sage (Ve)

TUESDAY

braised beef rib

with caramelised onion & potato purée (H)

poached salmon

with new potatoes & hollandaise sauce (H)

vegetable tagine

with apricots, pistachio & couscous (Ve)

WEDNESDAY

duck confit

with sherry lentils & radicchio

roasted haddock

with turnip, cauliflower, beetroot & white wine

mushroom risotto

with black garlic, parmesan & pea cress (V)(H)

THURSDAY

nasi goreng

with prawns, chicken & fried egg (H)

seared mackerel

with warm potato salad, baby gem, mustard dressing & mussel sauce (H)

shakshuka

with poached egg & feta cheese (V)

FRIDAY

caesar salad

with norfolk chicken

fish and chips

with tartar sauce (H)

soy-marinated broccoli steak

with carrot purée, almonds & pickled onion (Ve)

DESSERTS

eton mess

with raspberry & szechuan pepper sorbet (V)(H)

dark chocolate

with cherry sphere & cherry sorbet

strawberry mousse

with crunchy pistachios & Pimm's jelly

V – denotes Vegetarian

Ve – denotes Vegan

H – denotes Halal

Allergens: if you suffer from any food allergies or intolerances, speak to a member of our team to find out more about our ingredients before you place your order.

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT at the current rate

