



**Starters**

Soup of the Day – Toasted Artisan Bloomer	5
Whitebait	5.5
Salt & Pepper Squid (GF)	8
Hummus, Olives & Bread	5.5

**Roasts**

Served w Honey Glazed Roots | Seasonal Greens | Braised Red Cabbage | Roasts Potatoes | Gravy

28 Day Aged Grain Fed Rump of Beef	15
Slow Roasted Pork Belly	14.5
Black Faced Leg of Lamb	15.5
Trio of Roasts-Beef, Lamb & Pork Belly	19
½ Norfolk Chicken	14
Roasted Wild Mushroom & Nut Roast - (N)	14
Dog Roast-Dogs Only!	5.5
Man’s Best Friend-Treat Them to a Dog Roast-Beef, Potatoes & Gravy	

**Big Plates**

Cheeseburger	13
Brioche Bun   Tomato   Baby Gem   Red Onion   Cheese   Burger Sauce   Fries	
Sweet Potato Cakes	12.5
Red Onion   Chilli   Ginger   Coriander   Guacamole   Mango Chutney   Garden Salad (VG/V)	
Ale Battered Fish & Chips (Grilled Option on Request)	14
Chunky Chips   Minted Mushy Peas   Tartare Sauce	
Traditional Caesar Salad	9.9
Baby Gem   Anchovy   Crispy Bacon   Shaved Parmesan   Caesar Dressing   Herb Croutons, Add Whole Chicken Breast 3.75                      Add Grilled Halloumi 3.5 (V)	

**Dessert**

Sticky Toffee Pudding	6.5
Butterscotch Sauce   Vanilla Ice Cream	
Cal’s Chocolate Brownie (N)	
Vanilla Ice Cream	
Caramel Poached Pear	
<u>w</u> Chocolate Chip Meringue (GF)	
Apple   Cinnamon   Sultana Crumble	
<u>w</u> Custard or Vanilla Ice Cream	

(V) Vegetarian      (N) Contains Nuts      (PN) Peanuts      (VG) Vegan

Due to the complexity of our dishes, some ingredients are not mentioned in the description, please advise our staff of any preferences or allergies.

A discretionary 12.5% service charge is added to the bill