

LUNCH MENU

STARTERS

Prawn cocktail £8
classically prepared

Mushrooms on toast £6.5
garlic butter, field & wild, grilled sour
dough, rocket pesto (v)

Smoked salmon £9
shallots & capers

Game terrine £8
plum relish

Baked Crotin goat's cheese £7
roast vegetable salad

Soup of the day £5
with fresh bread

MAINS

Plat du Jour
daily changing special

Fillet of haddock £14.5
battered or grilled with chips and
mushy peas

Minute Steak £15
Cooked to medium
fries & peppercorn sauce

Festive Norfolk turkey £16.50
apricot stuffing

Caesar salad £8.5
anchovies, crispy pancetta, croutons
(add chicken £11)

House salad
created daily by our kitchen team

Three cheese quiche £7.5
little potatoes, salad (v)

Three egg omelette £9.5
wild mushroom, salad & fries (v)

All day breakfast £10

two free range eggs, cooked how you like them, smoked back bacon, Dingley Dell pork sausage, black pudding, grilled field mushroom, plum tomato, baked beans, toasted sour dough & butter.

BURGERS £13.5

Butcher

beef, melted cheese, brioche bun & fries

Gamekeeper

beef & venison, melted cheese, brioche bun & fries

Gardener

roast beetroot, black bean & sweet potato, melted
cheese, brioche bun & fries (v)

Rooster

spiced chicken, melted cheese, corn relish, brioche bun
& fries

SANDWICHES & LIGHT BITES

Croque Monsieur £7.5
ham, cheese, béchamel

Smoked salmon £7.5
dill & lemon butter

Avocado, roasted pepper & tomato £6.5
toasted sour dough (v)

Eggs Benedict £9
classic, royale or florentine

Brasserie Club £8.5
chicken, egg, bacon, tomato

Toasted teacake £3.5
butter

Fruit & plain scones £4.5
clotted cream, Tiptree strawberry preserve

DESSERTS

Christmas pudding, brandy sauce £6.5

Crème brulee £6.5
sable biscuit

Ice cream or sorbet £6.5
an ever changing selection

Cheese plate £7.5
French & East Anglian chutney, grapes & wafers

Please let your server know of any allergies or intolerances you may have. An allergen menu is available on request.