



FESTIVE MENU

2 courses £26

3 courses £32

Available 27 November – 24 December

£10 deposit per person

STARTERS

Honey roasted parsnip & pear soup, mini bhaji

Potted turkey & chorizo, cranberry, pickled shallot, sourdough crisps

Sweet chilli chicken wings, toasted sesame seeds, coriander

Smoked mackerel & horseradish rilette, dill, lemon, rye

Beetroot & goats cheese arancini, apple, candied walnut

MAINS

Roast Norfolk turkey, beef dripping potatoes, pig in blanket, seasonal trimmings & vegetables, gravy

28 day aged 8oz sirloin steak, served medium rare or well done, skinny fries, peppercorn sauce +£6

Pan seared sea bream, mussel, saffron & dill chowder

Wild mushroom & tarragon orzotto, crème fraiche & spinach

Hermitage beef & pork burger, Woburn black bacon, Emmental, smoked tomato relish, fries

Curried chickpea & coriander burger, lemon & tahini mayo, fries

DESSERTS

Date & candied pecan sticky toffee pudding, honey butterscotch, clotted cream

Christmas pudding, brandy, mince pie ice cream

Caramel panna cotta, gingerbread

Dark chocolate & Kahlua mousse, orange, Caravan Coffee madeleine

Cheese board, spiced apple & raisin chutney, pickled celery, bread & biscuits +£2

If you have any dietary requirements or food allergies, please inform us before ordering. A full allergen menu is available on request. All of our ingredients are carefully sourced using sustainable British produce where possible - we only use British free range eggs - some dishes may contain nuts - mussels & oysters sourced from Brancaster Staithe, North Norfolk - for all tables of 10+ a discretionary service charge of 10% will be added to your bill.



Festive Music

From November 30th you can enjoy

Friday's - live bands from 10:30pm

Saturday's - live DJ's from 10pm

Sunday's - live acoustic music from 7pm

Christmas Eve - live band from 10:30pm

NYE - ticket only from 7pm

Join us every Monday-Friday from 5-7pm for £5 cocktails

Great British Pub
Awards National
Finalist 2017

The Good Food
Guide 2018

The Michelin
Guide 2018

Harden's 2018
best UK Restaurants



We are part of the Sustainable Restaurant Association with a three star rating & pride ourselves on sourcing responsibly & locally using seasonal & British produce where possible. Visit www.thesra.org for more information.

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