<u>Starters</u>	From the Chargrill
Marinated Olives with Bread, Balsamic Vinegar and Olive Oil £4.5	Chicken & Crispy Bacon Caesar with Grated Parmesan & Croutons £13
French Onion Soup & Melting Cheese Croute £6	Plant-Based Vegan Burger with Chilli Chutney, Skinny Fries & Onion Rings(contains nuts) £13
Crispy Fresh Sardines with Lemon Aioli £6	
Baked Goats Cheese Salad with Sun Dried Tomato, Bacon & Walnut Salad £7	Black Angus Burger with American Cheese, Coleslaw, Onion Rings & Fries £14
Cromer Crab Cake with Sweet Lime & Chilli £7	10oz Swannington Gammon Steak with Fried Eggs & Battered Onion Rings £16
Chinese BBQ Swannington Pork Belly with Crispy Fresh Squid £7.5	8oz Prime Rump Steak with Baked Stilton Flat Mushroom & Grilled Tomatoes £17
Homemade Meatballs in Tomato Sauce £7.5	10oz Swannington Flat Iron Strip Steak with
King Prawn & Vegetable Tempura with Thai Chilli Dipping Sauce £8	Smoky Coffee Rub & Fried Onions £17
Smoked Salmon with Lemon & Capers £8	8oz Rump & Teriyaki Ribs Combo with Homemade Slaw & Skinny Fries £23
Honey & Rosemary Baked Camembert with Crusty Bread & Balsamic Onion Relish £8.5	10oz Ribeye Steak with Garlic Mushrooms Grilled Tomato, Salad & Chunky Chips £25
<u>Daily Specials</u> Roast Ribs of Prime British Beef, Horseradish, Yorkshire Pudding & Seasonal Vegetables £16	10oz Swannington Veal Loin Chop with Peppercorn Sauce & Onion Rings £25
Crackly Roast Loin of Outdoor Reared Norfolk Pork with Stuffing & Apple Sauce £14	Add a Fried Egg to Your Steak £2.5 Add Stilton or Peppercorn Sauce £3.5
Slow Baked Swannington Lamb Shoulder Kleftico with CHamp Mash & Carrots £16	Seasonal Specials Sesame Crusted Salmon Fillet with Courgette Ribbons & Honey Soy Drizzle £15
Pan Fried Local Lambs Liver & Bacon with Mash, Red Wine Gravy & Crispy Onions £14	Homemade Fish Pie; Cod, Smoked Haddock, Salmon, Prawns & Cheesy Mash £15
Hungarian Beef Goulash with Sour Cream, Chopped Chives & Toasted Flatbread £15	Whole Lowestoft Plaice Grilled on the Bone with Samphire Butter & New Potatoes £16
Pork Fillet Medallions with Pan Fried Leeks & Mash, Glazed with Stilton Sauce £14	Pan Fried Fresh Sea Trout Fillet Supreme with Cucumber, Prawns & Dill Butter £16
Teriyaki Glazed Pork Short Ribs & Fries £15	Cannon of Fresh Skrei Cod with French Style
Pan Roast Chicken Supreme with Fresh Tomato Sauce, Spinach, Mozzarella & Proscuitto £15	Peas, Potatoes & Bacon Broth £16 Fillet of Plaice Stuffed with Spinach & GLazed
Roast Vegetable Root Cakes with Wilted Spinach & Cheddar Cheese Sauce £13	with King Prawn & Thermidor Sauce £17
Korean Vegetable Curry (V) & Rice £13	Panko Crusted King Prawn Katsu Curry with Steamed Sticky Jasmine Rice £17
Roast Spiced Lentil Loaf (Vegan) with Roast Potatoes, Fresh Vegetables & Gravy £13	Pan Fried Fresh Halibut Fillet with Cromer Crab Cake, Samphire & Buerre Blanc £18
Wing of Fresh Suffolk Skate with Capers, Balsamic Butter & Fries £15	Side Orders Seasonal Vegetables £3 Braised Local Carrots £2.5
Fillet of Fresh Haddock or Cod in Adnams Beer Batter with Mushy Peas & Chunky Chips £15	Sweet Potato Fries £3 Steamed Broccoli £2.5 Halloumi Fries £4 Onion Rings £2.5 Mixed Salad £2 Garlic Bread £2.5
Fillet of Fresh Sea Bass Pan Fried with Crispy Local Cod Cheeks & Warm Tartare Butter £16	Food Allergies & Intolerances: All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are prepared and our menu

All dishes can be served with; roast potatoes,

chunky chips, Skinny Fries or dauphinoise

descriptions do not include all ingredients. Before you order food & drinks,

please ask a member of staff if you require assistance.