



Dinner

Fridays and Saturdays
from 6.30pm

NIBBLES

Olives 2.95
Lily hot nuts 3.95

STARTERS

King prawn cocktail Baby gem, avocado, dill, and a horseradish creme fraiche sauce 7.95

Baked Camembert With garlic and homegrown rosemary, served with rosemary infused fried bread 12.95 (to share or as a main course)

Hot pink potato and beetroot soup With truffle oil and beetroot crisps 6.95 (vegan)

MAIN COURSE

Gressingham duck leg Slow cooked in red wine, brandy, bacon and mushrooms served with homegrown rosemary roast potatoes. 13.95

Local chicken breast Stuffed with herby Mascarpone, wrapped in prosciutto. Served with homegrown rosemary roast potatoes. 12.95

Slow cooked pulled lamb Homemade hummus, crispy onions, pomegranate. Yoghurt flatbread 11.95

Satay cauliflower and chickpea curry Flatbread or poppadoms and sweet chilli sauce 10.95 (vegan)

Seasonal roasted root vegetables £3.95

PUDDING

Semifreddo banana and peanut butter cheesecake. 6.95

Cheese board - Binham Blue, Norfolk Dapple, House pickled black grapes, and beetroot relish £7.95

Rhubarb and red berry Pavlova. 6.95

Cherry chocolate brownie and icecream (vegan). 6.95

If you have any allergies or intolerances, please speak to a member of the team before placing your order.

Service is not included. All tips go to the Café team.