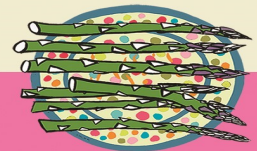
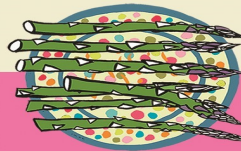
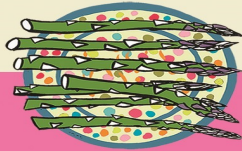


LUNCH



Homemade Soup of the Day served with local Sourdough V	5.75
Weybourne Crab with New Potatoes, Celeriac Remoulade and Lemon Mayonnaise GF	13.95
Lamb Tagine with Apricots, Almonds and Chickpeas GF	13.50
Baked Salmon Fishcake with Cherry Tomatoes and Pesto Salad GF	12.00
Thai Vegetable Curry with Rice GF, DF, Ve	10.95
Pork Belly Ciabatta with Romesco Sauce	11.50
Cajun Chicken, Avocado and Tomato Ciabatta	10.50
Sandwich of the Day please ask for today`s sandwich Choice of White or Brown	7.50
Wiveton Salad V, GF	10.50
Greek Salad/Carrots with Ginger and Sesame/Rice Salad with Cumin Spiced Squash/ Bean Salad with Aubergine and Smoked Paprika/ Celeriac Remoulade add on - Smoked Salmon 4.00 Local Ham 2.50 Grilled Goats Cheese 2.50 Weybourne Crab 6.45	
Sides	
Sweet Potato Fries	3.75
Buttered New Potatoes - Skinny Fries	3.50
Mixed Salad - White or Brown Bread Portion	2.50
Bread and Butter Pudding with Crème Anglaise	6.50
Baked Vanilla Cheesecake with Amaretti and Berries	6.50
Poached Wiveton Farm Pear with spiced mascarpone cream GF	6.50
Crème Brûlée	5.50
Lakenham Ice cream 130 ml pots V	2.95
Coconut/Coffee/Chocolate/Pistachio/Rum & Raisin/Salted Caramel/Strawberry/Vanilla	

Please advise your server if you have any allergies or dietary requirements

