

VEAL ESCALOPE

with a wild mushroom, onion, mixed pepper & Marsala wine sauce

20.00

TRADITIONAL BEEF WELLINGTON

fillet steak with a chicken liver paté, mushroom duxelles Parma ham & wrapped in a short crust pastry served with a delicate red wine jus

27.50

- STEAKS -

served with your choice of:
salad & chips
or
fully loaded
(mushroom, tomato, onion rings, chips & peas)

SIRLOIN 19.50

FILLET 25.00

MIXED GRILL 25.00
sirloin steak, gammon steak, Cajun
OR plain chicken, with an 'Olde Norfolk' sausage

- SAUCES -

3.00

PEPPERCORN - STILTON - DIANE

SEAFOOD CREPE

fresh cod & king prawns in a paprika cream sauce, wrapped in a crepe & baked with cheddar cheese

18.50

FISH PIE

salmon, cod & smoked haddock in a creamy cheese sauce topped with mashed potato & cheddar

15.50

OVEN ROASTED SKATE WING

finished with a nutty beurre noisette & a hint of lemon

17.50

BAKED COD FILLET

cod fillet baked with baby spinach & cheddar cheese sauce

18.50

SALMON FILLET THERMIDOR

a salmon fillet with English mustard, brandy, white wine, cream & herb crumb

18.50

SODA BATTERED MONKFISH MEDALLIONS

with stir-fry vegetables... drizzled with our oriental dressing

18.00

- DESSERTS -

SELECTED FROM
THE BOARD

FOOD ALLERGIES & INTOLERANCES

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu description does not include all ingredients.

If you have a food allergy, please let us know before ordering. Full allergen information is available; please ask a team member for details.