STARTERS

*Homemade Soup of The Day 4.50
Served with bread

*Creamy Garlic Mushroom Gratin 6.00
Topped with parmesan crumb and served with garlic ciabatta

Homemade Cromer Crab Cakes 6.25
With dressed leaves, dill and caper ailo

*Classic Prawn Cocktail 6.25
With Marie rose sauce and bread and butter

Katsu Chicken Strips 6.00
With mixed leaves and teriyaki mayonnaise

*Cheddar & Chive Potato Skins 5.50
With sour cream dip

MAIN COURSES

Beer Battered Fillet of Cod and Chips 11.00
Served with mushy peas and tartare sauce

*10oz Ribeye Steak 17.50
With griddled onions, flat mushroom, cherry tomatoes and your choice of chips or house salad

8oz Butchers Beef Burger 7.50/11.00
Two 4oz handmade prime beef burgers, lettuce, tomato, gherkins, crispy bacon and Monterey Jack cheese in a toasted brioche bun served with chips and house relish (small portion one 4oz burger)

Homemade Steak, Mushroom & Ale Pie 10.25
With chips and peas or mash and vegetables

*Butternut Squash, Red Pepper & Coconut Curry 7.00/9.50
Served with basmati rice, poppadum and mango chutney

Katsu Chicken Curry 7.00/9.50
Chicken breast in panko breadcrumbs, with a coconut curry sauce served with Basmati rice and poppadum

Homemade Lasagne 6.75/9.75
With chips and salad

*Homemade Fish Pie 8.25/11.25
White fish, salmon, smoked haddock and prawns in a creamy white sauce, topped with mashed potato and melted cheddar cheese, served with vegetables

Whole Tail Whitby Scampi 7.25/10.25
With chips, peas, salad garnish and tartare sauce

*Hunters Chicken 7.75/10.75
Chicken breast layered with smoked streaky bacon and cheddar, served with vegetables, BBQ gravy and your choice of chips or mash

*Roasted Vegetable & Feta Frittata 10.25
Served with dressed house salad

SIDE ORDERS

Chips 3.00

Cheesy chips 3.75

Sweet potato fries 3.50

Basket of homemade bread 3.25

House salad 3.50

Garlic Ciabatta 3.00

Garlic Ciabatta with Cheese 3.75

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SALADS

All salads are served with mixed leaves, tomato, cucumber, spring onions, radish, mixed peppers, beetroot, crispy onions, buttered new potatoes and bread.

*Fresh Dressed Cromer Crab 10.75

*Moroccan Marinated Chicken Breast 10.75

*Norfolk Dapple & Binham Blue Cheese 10.75

* Available to takeaway

* Ask for Gluten Free
Menu