



## MAIN MENU

Served Monday to Saturday

### STARTERS

- Homemade soup of the day Served with homemade bread. £6.50 (G, C, SO, SD, GF available)
- Ham hock terrine, crispy egg yolk, piccalilli mayo. £8.50 (E, MU, SO, SD)
- Smoked haddock and chive fishcake, Cullen skink broth, herb mayo £8.50 (F, E, SO, MU)
- Chicken wings in blackberry BBQ sauce, fennel, fresh blackberries £8.00 (C, MU, SD, SO, GF)
- Fresh garlic and mixed herb arancini, herb mayo and pea shoots. £7.00 (C, SO, MU)
- Brancaster mussels in a white wine and cream garlic sauce  
with homemade baguette £9.00 (G, M, SD, GF available)

### MAINS

- Dirty Burger – 2 beef patties, American cheese, smoked bacon, gherkin, hash brown, dirty mayo, served with fries. £18.00 (G, MU, D, SO, GF available)
- Smoked 8oz Ribeye steak, portobello mushroom, roasted beef tomato and hand-cut chips £28.00 (SO)
- Beer battered fillet of fish, hand-cut chips, tartare sauce and fresh summer peas £16.00 (F, MU, SO, SD, GF)
- Slow braised lamb shank, creamed potatoes, mint gravy and buttered greens £31.00 (SO)
- Smoked haddock, cod and salmon fish pie topped with crayfish and cheddar, served with buttered greens £15.50 (F, D, CR, SO, DF available)
- Brancaster mussels in a white wine and cream garlic sauce with homemade baguette served with skin-on fries £15.00 (G, M, SO, SD, GF available)
- Thai green curry, gnocchi, crispy smoked tofu £20.00 (SO)
- Chicken, smoked bacon and leek pie, creamed potatoes and buttered greens £16.00 (G, D, SO, E)

### FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal before placing your order

#### ALLERGENS KEY

Gluten (G) Dairy (D) Sulphur Dioxide (SD) Crustaceans (CR) Molluscs (M) Soya (SO) Celery (C) Egg (E) Mustard (MU) Nuts (N)  
Lupin (L) Fish (F) Sesame (S) Peanuts (P) Vegetarian (V) Vegan (VG)