



Not all ingredients are listed, if you have any intolerances or allergies please let a member of staff know

(V) – Vegetarian

(VGA) – Vegan

(GFA) – Gluten Free Adaptable

(DFA) – Dairy Free Adaptable

## Starters

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<b>Soup of the Day</b> Olive Focaccia (V VGA GFA DFA)	<b>£7.50</b>
<b>Roasted Red Pepper Hummus</b> Crispy Leeks, Toasted Flatbread and Pickles (V VGA GFA DFA)	<b>£8.00</b>
<b>Potted Smoked Mackerel</b> Paprika Butter, Sourdough Toast, Cucumber and Dill Relish (GFA)	<b>£10.00</b>
<b>Half Pint Prawn Cocktail</b> Bloody Mary Sauce, Granary Bread (GFA DFA) <i>Add Skin on Fries to make Main Meal +£3</i>	<b>£9.50</b>
<b>Crispy Salt and Chilli Chicken Wings</b> Gochujang Mayonnaise, Crispy Onions, Kale Slaw (DFA)	<b>£9.50</b>

## Sides

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<b>Chunky Chips</b> Smoked Garlic Mayonnaise (V VGA GFA DFA)	<b>£4.00</b>
<b>Skin on Fries</b> <i>Add Truffle and Parmesan +£1.50</i> (V VGA GFA DFA)	<b>£4.00</b>
<b>House Salad</b> Pickles, Grain Mustard Dressing (V VGA GFA DFA)	<b>£4.00</b>

20 July – 31 August

## Mains

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<b>Snape Beef Burger</b> Double Smash Beef Burger, Baron Bigod, Red Onion Jam, Skin on Fries <i>Swap for Truffle and Parmesan Fries +£1</i>	<b>£18.00</b>
<b>Whole Dressed Cromer Crab</b> Buttered New Potatoes, House Salad, Lemon Tarragon Mayonnaise (GFA DFA)	<b>£22.00</b>
<b>Beer Battered Fish</b> Triple Cooked Chips, Crushed Minted Peas, Curry Sauce Mayonnaise (DFA)	<b>£17.50</b>
<b>Chicken &amp; Smoked Bacon Caesar Salad</b> Sourdough Croutons, Anchovies (GFA)	<b>£14.00</b>
<b>Buddha Bowl</b> Sweet Potato, Hummus, House Pickles, Cucumber Yoghurt, Togarashi Edamame Beans (V VGA GFA DFA)	<b>£15.00</b>
<b>Goat's Cheese, Pea, and Pesto Tart</b> Buttered New Potatoes, House Salad (V)	<b>£14.00</b>

## Desserts

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<b>Poached Strawberry &amp; Pimms Eton Mess</b> Minted Cucumber Sorbet (V GFA)	<b>£8.00</b>
<b>Dark Chocolate Brownie</b> Salted Caramel Sauce, Popcorn (V GFA)	<b>£8.00</b>
<b>Lemon and Elderflower Cheesecake</b> Poached Blueberries (V GFA)	<b>£8.00</b>