

lunch menu

head chef - Daniel Collins

starters

soup of the day, bread G/M	£5.50
ham hock & apricot terrine, raisin & apple chutney, sourdough toast G/MU/SO/C	£6.50
Wensum goat's cheese, candied beets, hazelnut, gingerbread C/G/M/MU/N/SO	£7.95
Potted smoked mackerel & horseradish pate, bloomer M/G/E/SO £6.25	£6.25
smoked haddock & scallion croquettes, watercress mayo F/G/C/E/SO/S	£6.25

mains

lemon & thyme chicken, fondant potato, mushroom bon bon, greens, jus M/MU/SO/GSE	£16.95
slow cooked pork belly, ham hock & black pudding croquette,	
wilted greens, butternut squash E/C/G/MU/SO/S	£16.95
rose veal calves liver, smoked bacon, chive mash potato, spinach M/SO	£16.95
mill burger, Aberdeen Angus, bacon, cheddar, smokey mayo, salad, fries & pickle G/E/M/MU/S/SO	£13.50
beer battered haddock & chips, pea puree, tartare sauce G/F/CR/S/E/SO	£13.95
gnocchi, porcini puree, wild mushrooms, parmesan, tarragon & mushroom cream G/E/M/SO	£16.95
8oz rib eye, triple cooked chips, vine tomatoes, Portobello mushroom & Bearnaise E/M/SO/s	£24.95

Sides: buttered kale M triple cooked chips S garlic buttered green beans M	
mashed potato M wilted spinach M	each: £3.50

desserts

poached plum, granola, citrus mascarpone G/E/M/SO	£5.95
vanilla cheesecake, blackberry compote, meringue G/E/M/SO	£6.95
sticky toffee pudding, butterscotch, cinnamon tulie, vanilla ice cream G/E/M	£6.50
Norfolk dapple, Wensum Goat's cheese, Cambridge blue, biscuits & fruits C/G/M/MU/SO	£8.95
vannilla brulee, vanilla shortbread, mango & pineapple salsa G/E/M	£6.50
'ice cream or sorbet are always available on request' E/M	£5.50

Please note that allergens as stated below are present in our kitchen,
and therefore we cannot guarantee trace elements are not present

C celery	G gluten	F fish	CR crustaceans	MO molluscs	E eggs	SE sesame seeds
M milk	MU mustard	N nut	P peanut	L lupin	S soya	SO sulphur dioxide