

## Nibbles

£4 each

olives & bread GF (V)  
garlic bread (V)  
stuffed peppers  
mixed harissa nuts (V)

hummus & pitta bread (V)  
fried chilli corn (V)  
tortillas & guacamole (V)  
mini prawn cocktail GF

## Starters

soup of the day, homemade bread	(V) GF	£5.00
pan fried scallops, pea puree, crispy parma ham, peashoots	GF	£7.00
pan fried wild mushrooms, toasted brioche, watercress, poached hen's egg, bernaise sauce	(V) GF	£6.50
hot-smoked salmon pate, beetroot, red onion & caperberry salad, melba toast	GF	£6.50
ham hock terrine, cornichons, apple & celeriac remoulade, toasted sourdough	GF	£6.50
scotched quail's eggs, red onion jam, watercress		£6.50

## Mains

grilled leg of lamb, samphire, cockles, sunblushed tomatoes, caramelised red onions, triple cooked chips	GF	£16.00
pan roasted pork tenderloin wrapped in parma ham and sage, butternut puree, roasted chicory, croquet potatoes, red wine jus		£16.00
pan fried calves' liver, smoked bacon, creamed potatoes, cavelo nero, port jus		£17.00
½ roasted guinea fowl, orange, fennel & bell pepper salad, honey & dijon mustard dressing, triple cooked chips	GF	£16.00
dressed cromer crab, watercress, cherry tomato & shallot salad, citrus mayonnaise, triple cooked chips	GF	£16.00
traditional beer battered fish, triple cooked chips, tartare sauce, garden peas		small- £9.00 large- £13.00
butternut squash, caramelised red onion & stilton puff pastry pie, fine green beans, new potatoes, blue cheese sauce (20 min cooking time)	(V) GF	£13.00
creamed leek, spinach & brie potato gratin, tenderstem broccoli	(V) GF	£13.00

## Chargrill

### 8oz rump steak burger

*smoked bacon, cheddar, baby gem, tomato, gherkin, toasted brioche bun, coleslaw, fries* £12.00

### baked flat field mushroom & mozzarella burger (V)

*tomato, baby gem, toasted brioche bun, gherkin, shoestring fries* £10.00

### char grilled gammon steak, GF

*fried free range hens eggs, watercress, triple cooked chips* small- £8.00  
large- £12.00

### rump steak - 10oz GF

*very lean & tender, low fat content, firm texture and full of flavour- recommended medium* £16.00

### sirloin steak - 8oz GF

*lean with good marbling, strong flavour, firmer texture than fillet- recommended medium-rare* £17.00

### rib eye steak- 8oz GF

*well marbled with good flavour, nice and tender- recommended medium-rare/medium* £18.50

### fillet steak - 8oz GF

*very lean & tender, low fat content- recommended rare/medium-rare* £24.00

all steaks served with flat mushroom, grilled tomato, garlic butter & shoestring fries

## Lighter Options

vegetarian short-crust pastry tart of the day, house salad, new potatoes (V) £9.00

*Green Room ploughmans*; dingley dell ham, brie, stuffed peppers, balsamic onions, branston pickle, house salad & homemade bread £8.00

scotch hen's egg, caramelised red onion, watercress, triple cooked chips £9.00

smoked salmon & chive omelette, house salad, shoestring fries GF £10.00

superfood salad - tenderstem broccoli, pumpkin seed, giant cous cous, pommegrannate & mixed baby leaves (VG) GF £8.00

smoked chicken cesar salad, anchovies, shaved parmesan, baby gem lettuce, croutons GF £9.00

## Sides

- £3.00 -

triple cooked chips	fresh vegetables	shoestring fries
house salad	coleslaw	green beans

**GF dishes can be cooked gluten free, please inform us when ordering dishes marked (V) - vegetarian, (VG) - Vegan**

We cannot guarantee that dishes do not contain nuts or bones, if you do have a specific dietary requirement please ask

