

FT

Sunday Lunch

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*Indicates dish can be adapted to be Gluten Free or Dairy Free. Please ask your server for more details

ME

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Starters

Cromer Crab Cakes	8
Confit Tomato, Cucumber, Sweet Chilli Sauce	
Cajun Butter Whole Tiger Prawns	8
Craft Bakery Sourdough, New Farm Barn Rocket	
Smoked Seafood Fish Plate	8
Rye Bread	
Grilled Norfolk Asparagus	8
Wild Garlic Pesto, Parmesan Crisp (V)(N)*	
Ham Hock Terrine	8
Burnt Apple Puree, Focaccia Bread	
Herb Jewelled Couscous *	7
Cucumber, Peppers, Herb Oil (V, VG)	

Main Course

Roast Topside Beef	17
Pork Loin	16
Nut Roast (V, VG)	15
Served with Garlic and Rosemary Potatoes, Root Veg, Seasonal Greens, Yorkshire Puddings, Gravy *	
Add Cauliflower Cheese for 1.50	
Roasted Cod	17
Garlic Roasted Potatoes, Roasted Fennel, Seasonal Greens, Creamy Chive Sauce *	
Fishmongers' Tavern Fish Pie	15
Topped with Cheese, Seasonal Greens	
Seabass Fillet	17
Crushed New Potato, Seasonal Greens, Lobster Bisque *	
Tempura Vegetables	15
Basmati Rice, Thai Red Curry Sauce (V, VG) *	
Norfolk Chicken Breast	16
Tarragon Gnocchi, Wild Mushroom Sauce *	
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Side orders	
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Chive New Potatoes	5
Herb Jewelled Couscous	5
Fries or Triple-Cooked Chips	5
Korean Dressed Broccoli	5
Seasonal Greens	5

While we take all the precautions, there may be some small bones present in our fish. We separate ingredients, clean down work areas & equipment however the presence of allergenic ingredients means we cannot guarantee our food or drink are free from these. Please let our staff know if you have any allergies before you place an order. One of our management team will be happy to help should you have any questions