



Spring Menu

Sharing

Mixed Olives £4.50 – VG/GF

Antipasti Plate to Share, Olives, Sun blushed Tomatoes, Salami, Bresaola, Serrano Ham ,
Cheddar, Breads £14.50

Selection of Breads with Whipped Butter and Oils £5.50

Starters

Soup of the Day with Sourdough Bread £7.00 V

New Season Asparagus with Poached Egg Toasted Almonds & Hollandaise £9.50 – V/GF
/ Add Smoked Salmon £2.50 GF

Whitebait with Aioli £7.75

Ham Hock Terrine with Toasted Sourdough £8.75

Buffalo Mozzarella, Heirloom Tomato Caprese Salad £10.50 – V/GF

Mains

Battered Cod with Chunky Chips, Tartare Sauce & Crushed Peas £17.75

Chilli Crab Linguine with Rocket & Parmesan Salad £19.50

Pan Fried Sea Bream, Parisian Potatoes, Sea Vegetables & Bouillabaisse Sauce £22.00 GF

Panko Chicken with Katsu Sauce, Asian Slaw & Fries £17.50

Brie de Meaux Quiche with Potato Salad & Mixed Leaves £16.50 - V

14 oz Norfolk Bred Pork Rib Chop with Celeriac Remoulade, Jersey Royal Potatoes & Grain
Mustard Jus £18.50

8oz Steak & Frites with Garlic Butter £18.50

DA Burger - 6oz Beef Pattie, Cheese, Bacon Jam, Burger Sauce & Fries £17.50

Lamb Rump, French Cabbage, Celeriac Puree, Jersey Royals & Lamb Jus £24.50

Sides

Chips £4.50

Fries £4.50

Herb Butter Jersey Royal Potatoes £5.50

Rocket and Parmesan Salad £3.75

Seasonal Greens £3.50

Please note a discretionary 12.5% service charge will apply

Food Allergies & Intolerance, please consult our staff for details of ingredients

VG – Vegan / V – Vegetarian / GF- Gluten Free