

Gluten Free Menu

We believe all the following dishes to be suitable for guests whom require a gluten free meal (unfortunately we cannot wholly guarantee there are no traces of wheat derivatives in the raw ingredients). If you are in any doubt as to the suitability of any of these dishes please raise this with the waiting staff whom will liaise with the chef.

STARTERS

tian of white crab avocado mousse, pink grapefruit salad, citrus dressing	£8
sautéed wild mushrooms with poached Heacham duck egg with chive butter	£6
“ham, eggs, chips and peas” honey glazed ham hock terrine, pea shoots, quails eggs, straw potatoes	£7
home cured and lightly smoked Gressingham duck breast green leaves, crushed walnuts, crispy duck crackling, walnut vinaigrette	£7

MAINS

roasted rump of Norfolk lamb new potatoes, wilted spinach, cherry tomatoes, pine nuts, thyme jus	£17
marinated fillets of line caught mackerel warm potato and fennel salad, tomato salsa, anchovy vinaigrette, roquette	£14
roasted ‘Crescent Farm’ free range chicken breast wild mushroom & broad bean fricassee, confit potatoes, prosciutto, madeira	£13
pan fried wild sea bass charlotte potatoes, vegetable ribbons, shellfish sauce	£16
tasting plate of “Jimmy Butler’s” Blythburgh free range pork crispy belly, pancetta, cabbage/fillet, fondant potato/medallion, apple compote	£17
chargrilled 8oz ‘Welney Marsh’ 21 day aged sirloin steak hand cut chips, field mushroom, grilled plum tomato, watercress	£19
Vegetarian	
pea, broad bean and wild mushroom risotto roasted shallots, parmesan shavings	£14

SIDE ORDERS

see today’s “specials” menu for current vegetable side orders	all at:	£3
hand cut chips		£3
mixed side salad		£3
mozzarella and tomato salad		£3

DESSERTS

Please see the separate menu for the current dessert and cheese selection.