

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 crab, crayfish and red pepper	£7.95
lemon mayonnaise, Thai asparagus, micro herb salad	
warm salad of wild mushrooms	£5.95
pine nuts, Mrs. Temple's 'Binham Blue' cheese, roquette, shallot dressing	
"ham, eggs, chips and peas"	£6.95
honey glazed ham hock, pea shoots, quails eggs, straw potatoes	
seared five spice tuna	£7.95
bean sprouts, Wisbech pak choi, sesame oil	

MAINS

tasting plate of Norfolk pork	£15.95
crispy belly, pancetta, cabbage / fillet, fondant potato / medallion, apple compote	
poached fillet of halibut	£15.95
steamed spinach, new potatoes, mussels, curried cream, parsnip crisps	
pan roasted free range chicken breast	£13.95
thyme fondant potatoes, baby leeks, wild mushrooms, Madeira sauce	
chargrilled 10oz local sirloin steak	£18.95
chunky chips, Portobello mushroom, grilled plum tomato, watercress	

Vegetarian

creamy artichoke and wild mushroom risotto	£13.95
with roasted shallots	

SIDE ORDERS

see today's "specials" menu for current vegetable side orders	all at: £2.95
hand cut chips	£3.50
mixed side salad	£2.95

DESSERTS

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