

2 courses
£29.95



3 courses
£34.95

Not Burns Night

SATURDAY 24TH JANUARY 2026

*Enter our FREE PRIZE DRAW to win a surprise gift.
From a free pint to an overnight stay for two, join us on Not Burns night for your chance to WIN!*

Starters

Roasted country vegetable soup served with homemade Stilton scone 

Potted prawns cooked in salted water and a mix of secret spices served with salad and thick brown toast 

Pan-fried calf liver, black pudding bon bons and crispy bacon, served on a bubble and squeak cake, drizzled with balsamic reduction  

Slow roasted belly of pork and Bramley apple terrine wrapped in smoked streaky bacon and roasted chestnuts, served with a warm chunk of bread and plum chutney  

Fresh plaice goujons in breadcrumbs, served with pea purée, salad garnish and homemade tartare sauce 

Main Courses

Large fillet of local IPA beer battered haddock with homemade chips, mushy peas and white bread and butter with crispy seaweed, curry sauce and tartare sauce  

Roasted topside of local beef served with homemade Yorkshire pudding, roast potatoes, bread sauce, vegetables and rich gravy 

Slow roasted belly of pork on a bed of Colman's grain mustard mash topped with an apple and Calvados sauce, served with purple sprouting broccoli and honey roasted parsnip 

Homemade cottage pie topped with creamy Cheddar mashed potato and gravy, served with sautéed Savoy cabbage and roasted carrots  

Cauliflower, spinach and lentil pie, with a roast pepper and tomato sauce, served with stir-fried curly kale and roasted butternut squash  

Desserts

Homemade treacle tart served with clotted cream

Classic homemade bread and butter pudding with lemon and orange zest, currants and nutmeg, finished with custard, cream or ice cream

Homemade berry trifle lashed with rum and topped with fresh vanilla custard and whipped double cream

Eton mess, fresh strawberries and meringue crushed together, combined with fresh whipped double cream and fruit coulis

Homemade rhubarb and apple crumble served with custard

English cheese, smoked Applewood, Binham Blue and English Brie with biscuits served with a glass of fine port

Tea and coffees available after

We use a large number of ingredients in our kitchen so please do inform us of any food allergies or dietary requirements so that we may advise you accordingly

 Vegetarian

 Vegetarian available

 Gluten free

 Gluten free available

 Vegan

 Vegan available

 Nuts

 Dairy free

 Dairy free available