

A la Carte Menu

Starters

Salt and pepper squid 8.5

sweet chilli dip

Tacos with ground beef 8.5 / 17

served with baby gem lettuce, tomato salsa, sliced avocado, sour cream (vegan option with tofu)

Crayfish and smoked trout salad 9.5 / 19 (GF)

baby gem shredded lettuce, aioli

Pork belly bites 8.5

hoisin sauce, pak choi

Moroccan spiced cauliflower wings 7.5 (VEG) (VEGAN)

mango dip

A trio of pan-fried scallops 14.75 (GF)

garlic butter, served in their shells

Mains

Dressed Cromer crab 19.5 (GF)

new potatoes, salad, lemon mayonnaise, crusty bread

Five bean, tomato and red pepper cassoulet 17 (GF) (VEGAN)

tenderstem broccoli, new potatoes, crusty bread, salad

Beer-battered Haddock 17.5

chunky chips, minted peas, tartar sauce

Pan-fried fillet of seabass 19 (GF)

crushed new potatoes, seasonal vegetables, lemon butter sauce

Waterfront double beef burger 17.5 (GF)

cheddar cheese, lettuce, tomato, gherkin, burger sauce, fries

Caribbean chicken burger 17.5 (GF)

jerk seasoning, tropical slaw, fries

Sirloin steak 29.5 (GF)

plum tomato, portobello mushroom, peppercorn sauce, hand cut chips

Lamb tagine 21.5

apricots, cumin, couscous, flatbread

Spanish braised chicken 18.5 (GF)

chorizo, sauteed onions & peppers, red wine sauce, saffron rice

Desserts

Sticky toffee pudding 8.50 (VEG)

vanilla ice cream

Cheesecake of the day 8

(ask server)

Chocolate Brownie 8 (GF)

vanilla ice cream

Cheese Selection 12 (GF)

onion marmalade, grapes, celery & biscuits

Halloumi fries 6 Olives 3.7 Fries 4 Chunky chips 4.5