

A la Carte Menu

Starters

Salt and pepper squid 8.5

sweet chilli dip

Pork belly bites 8.5

hoisin sauce, pak choi

Crayfish and smoked trout salad 9.5 / 19 (GF)

baby gem shredded lettuce, aioli

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

new potatoes, salad, lemon mayonnaise, crusty bread

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

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

Caribbean chicken burger 17.5

jerk seasoning, tropical slaw, fries

Seafood linguine 21 (GF option available)

Smoked Salmon, crayfish, prawn with a creamy white wine and dill sauce

Sirloin steak 29.5 (GF)

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

Goats cheese and beetroot salad 16.50

sweet soy dressing and new potatoes (veg /vegan option Dairy free feta)

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

onion marmalade, grapes, celery & biscuits

Halloumi fries 6 Olives 3.7 Fries 4 Chunky chips 4.5