

# FESTIVE BRUNCH

Join us for a Festive Brunch with live music by Norfolk soprano sensation Hayley Moss

SATURDAY 23<sup>RD</sup> DECEMBER 10AM - 3PM

## EGGS

EGGS FLORENTINE, sautéed spinach, poached eggs & hollandaise sauce on toasted sourdough (v)	8
EGGS BENEDICT, Old Mill honey roast ham, poached eggs & hollandaise sauce on toasted sourdough	9
EGGS ROYALE, smoked salmon, poached eggs & hollandaise sauce on toasted sourdough	9.5
SMOKED SALMON with scrambled eggs	9.5
STEAK & EGGS, potato hash, chimichurri (gif)	15

## SWEET

GREEK YOGHURT, granola, seeds & mixed berries (v)	5.5
PLANT BASED YOGHURT, mixed berries, toasted almond, hazelnut, seed & agave syrup (pb) (gif)	6
CHOCOLATE AMERICAN PANCAKES, hot chocolate sauce, banana & nuts (pb)	9
BACON AMERICAN PANCAKES, bacon & maple syrup	7.5
CRISPY CHICKEN WAFFLE, crispy bacon on top of a waffle with maple syrup & sriracha glaze	12

SMASHED AVOCADO, cherry tomato & dukkah on toast (pb)	8.5
BACON BAP: crispy smoked bacon in a brioche bun	4.5
SAUSAGE BAP: sausage in a brioche bun	5.5

## ADD TO ANY BREAKFAST

TOAST / HASH BROWN / FRIED OR POACHED EGG £1 | BACON / AVOCADO £3 | SMOKED SALMON £6

(V) VEGETARIAN (PB) PLANT BASED (GIF) GLUTEN INGREDIENT FREE

If you have any specific dietary requirements or require allergy information, please ask your server. However, please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to all bills.

# LUNCH

## LIGHT BITES

SOURDOUGH BREAD, balsamic vinegar & oil (pb)	4
NOCELLARA OLIVES (pb) (gif)	3.75
HONEY & MUSTARD GLAZED PIGS IN BLANKETS	5
SEASONAL OYSTERS with shallot vinaigrette (gif)	1 £3.75 / 3 £11 / 6 £21.50

## SANDWICHES

*Choice of white/granary/gluten free bread*

PIG BUN, roasted pork belly roll, apple sauce, crackling, apricot & sage stuffing with gravy	8.5
FISH FINGERS, baby gem & tartare	9
STEAK, pan fried onion, horseradish & rocket	9.5
BARBERS VINTAGE CHEDDAR, apple & cider chutney	7.5
AVOCADO, HUMMUS, tomato & rocket (pb)	8
SMOKED SALMON, horseradish, cream cheese, pickled cucumber & dill	9.5

## MAINS

BATTERED HADDOCK FILLET, chips, peas & tartare sauce	16.75
BEEF BURGER with cheddar cheese, burger sauce, pickle, baby gem & Koffmann's chips	15
'GREEN GRILLA' plant based burger, vegan mozzarella, tomato, baby gem & burger sauce (v)	15.75
PIE OF THE DAY, mash, seasonal veg	from 14
TOFU & SWEET POTATO SATAY CURRY, toasted peanuts, coconut yoghurt & flatbread (pb)	13.5
BBQ PORK RIBS, smoked beans, sweetcorn-slaw, Koffmann's chips, bread & butter pickles	21.5

## SIDES

KOFFMANN'S CHIPS (pb) (gif)	4.25
KOFFMANN'S CHIPS, parmesan & truffle oil	4.75
HOUSE SALAD: baby leaf, beetroot & carrot salad with wholegrain mustard & balsamic dressing (pb) (gif)	4.75

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