

Lunch Menu

Bar Bites – House marinated olives, houmous, flatbread 5.00 GF/DF/VG • Wholetail scampi, tartare sauce 5.00
Lager & lime whitebait, sriracha mayo 4.50 DF • ‘Mr H’ scotch hen’s egg, mustard & tarragon mayo 7.50

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Pea & ham soup, crusty bread 4.50 DF

‘Mr H’ scotch hen’s egg, mustard and tarragon mayo 7.50 DF

Ham hock terrine, piccalilli, sourdough 7.50

Rosary ash goats cheese salad, salt baked beetroot, toasted seeds, sherry vinegar
8.00 starter/14.50 main GF/DFO/V/VGO

Cromer crab remoulade, avocado, tomato, toasted sourdough 8.00 DF/GFO

Smoked salmon, black pepper, crème fraiche, elements of cucumber 8.00 GFO/DFO

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Deep-fried wholetail scampi, skinny fries, minted mushy peas, tartare sauce 14.00

Chargrilled chicken Caesar salad, soft boiled egg, anchovies, bacon, croutons, parmesan 17.00 GFO/DFO

Pan fried fillet of salmon, cockle and lemon butter sauce, Norfolk new potatoes, braised fennel 16.00 GF/DFO

The HB double cheeseburger: Emmental cheese, smoked bacon, brioche bun,
skinny fries, onion rings, coleslaw 14.50 GFO/DFO

Honey roast ham, hand cut chips, fried free range eggs 14.50 DFO

Asparagus & pea macaroni, gremolata 15.00 VG/V/DF

Cromer crab salad, new potatoes, lemon and dill mayonnaise 14.00 GF/DF

Sandwiches

(Served on white or granary bread with hand cut chips and coleslaw 8.50)

Salmon, sour cream • Bacon, lettuce and tomato • Lincolnshire poacher cheese, chutney

Free range egg, cress • Honey roast ham & tomato, Mr H mustard • Cromer crab, lemon & dill mayo

Sides

Mixed leaf salad 3.00 • Buttered greens 3.00 • New potatoes 3.00

Coleslaw 1.50 • Hand cut chips 3.00 • Fries 3.00 • Onion rings 3.00

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream 7.00

Treacle & coconut tart, oat crumb, coconut ice cream 7.00

Triple chocolate brownie, vanilla ice cream, salt caramel, honeycomb 7.50

Malt loaf, Lincolnshire poacher cheese, local honey 7.50

Jam crumble slice, mixed berry compote, vanilla ice cream 4.50 GF

Ginger cake, almond cream, mixed nuts, walnut syrup, ginger, vanilla ice cream 7.50 VGO/GF/DFO

Meringue, Chantilly cream, strawberries, lemon curd 7.00 GF

Lakenham Creamery Ice Creams & Sorbet... 2.00 per scoop

Vanilla, Rum & Raisin, Raspberry Ripple, Coconut, Chocolate, Salted Caramel, Lemon Sorbet, Raspberry Sorbet

Port

Taylor's Late Bottled Vintage Port 4.10 • Taylor's Ruby Port 3.60

Brandy

Courvoisier VSOP 4.70

Courvoisier VS 3.90

Dessert Wine

Late Harvest Moscato d'Asti 'Palazzina' Piedmonte, Italy 37.5cl

A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes.

The palate has lots of ripe apricot and acacia honey characters.

6.50 100ml glass / 25.50 75cl bottle

Rivesaltes Chateau Lauriga Ambre Hors D'Age Bouchon, France

7.00 100ml glass/ 46.00 75cl bottle

Dark amber colour. Woody and candied orange notes, with hints of mild spices.

Butterworth & Sons' Tea and Coffee

Americano 3.00 • Espresso 2.50 • Macchiato 2.60 • Latte 2.80

Double Espresso 3.00 • Double Macchiato 3.20 • Cappuccino 3.20

Flat White 3.20 • Mocha 3.50 • Hot Chocolate 3.50

Loose Leaf Tea 2.50 – Earl Grey Tea, Chamomile Tea,
English Breakfast, Mint Tea, Green Tea, Fruit Tea, Decaf Breakfast Tea

Liqueur Coffee

Jamesons 5.80 Cointreau 5.80 Captain Morgan 5.80 Kahlua 5.80

Courvoisier 5.80 Tia Maria 5.80 Grand Marnier 5.80 Baileys 5.80

SAMPLE