# LIGHT BITES & SOUPS

#### KING PRAWNS

Served with garlic and smoked paprika, cooked and served in a skillet with bread.

£12.00 / £24.00

## SMOKED CHICKEN & SWEETCORN SOUP

Served with freshly baked artisan bread.

£8.50

#### **SWEET POTATO & RED PEPPER SOUP**

Served with freshly baked artisan bread.

# ARTISAN SANDWICHES

FRESHLY PREPARED IN HOUSE USING YOUR CHOICE OF HOMEMADE BREAD:

**CHOOSE FROM:** Ciabatta, Baguette, Focaccia, Seeded Wholemeal Bloomer, Roll, Wrap or Gluten free.

#### **SMOKED CHICKEN & AVOCADO**

£12.00

#### **BRIE & CRANBERRY**

£9.00

## GRILLED CHICKEN & BACON OPEN STACK

With lettuce, tomato and avocado. £12.00

### **PASTA**

SERVED WITH PARMESAN & FRESH HERBS

#### **BAKED SMOKED HADDOCK**

Macaroni cheese served with baby spinach, cherry tomatoes and mixed salad.

£18.50

#### **BAKED SMOKED MOZZARELLA & PESTO**

Macaroni cheese served with baby spinach, cherry tomatoes and a mixed salad.

£18.50

#### **SPINACH & RICOTTA RAVIOLI**

Pasta parcels in a pesto cream sauce.

£17.50

# = EXCHANGE =

# WOOD FIRED PIZZA

ALL OUR PIZZAS ARE MADE WITH HOMEMADE NEAPOLITAN DOUGH.

GLUTEN-FREE BASES ARE ALSO AVAILABLE FOR AN ADDITIONAL £2.00

#### FRESH TOMATO & BASIL

£10.00

ADD Goats cheese £2.00 ADD Mozzarella £2.00

#### **BURRATA**

Cream filled mozzarella, tomato, oregano and violet artichoke.

£1700

#### **CHARCUTERIE**

British cured meats, baby rocket, hens egg, smoked mozzarella and pesto.

£17.00

#### MAPLE PULLED PORK

Caramelised apple, smoked apple wood cheese, crackling, green olives and watercress.

£17.00

#### WILD MUSHROOM AND TRUFFLE OIL

Woodland wild mushrooms, rosemary cream and mash leaf.

£17.00

### SIDES

SKIN ON CHIPS £4.00

MIXED SALAD £5.00

GARLIC & CHIVE PIZZA BREAD £5.00

ARTISAN BREAD BASKET £5.00

QUEEN MIXED OLIVES £5.00

# LARGE PLATES

#### LARGE PLAICE GOUJONS

Served with skin on chips and red onion tartare sauce.

£17.50

#### **CHARGRILLED STEAK FRITES**

Served with Café de Paris butter.

£19.00

#### CHEESEBURGER

Served with home-made prime Norfolk steak, Applewood cheese in a brioche bun with tomato chutney with skin on chips.

£18.00 Add two rashes of bacon £2.00

#### MUSHROOM BURGER

Served with Applewood cheese in a brioche bun with tomato chutney and skin on chips.

£16.50

#### MEZZE FLATBREAD

Served with hummus chorizo, aioli and wood roasted peppers. £12.50

### **DESSERTS**

**CHOCOLATE SUNDAE** 

£7.00

NEW YORK BAKED CHEESECAKE AND CHERRY COMPOTE

£7.00

TIRAMISU

£7.00

ITALIAN AFFOGATO

£7.00

SELECTION OF NORFOLK FARM HOUSE ICE CREAMS

£4.00

PLEASE CAN YOU LET YOUR WAITER KNOW IF YOU HAVE ANY ALLERGENS OR DIETARY REQUIREMENTS.

Our chefs use all allergens and a variety of herbs, spices, fruit and nuts in our kitchen. All dishes may contain a trace of these products. All dishes priced per person and are freshly prepared daily using the highest quality local produce wherever possible.

No additional service charge added.

### WHITE WINE

#### VIURA, PASOS DE LA CAPULA, SPAIN

Crisp, Green apple, Tropical £6.00 / £8.00 / £23.00

#### PINOT GRIGIO, PRIMA ALTA, ITALY

Pear, Ripe Apple, Mineral £6.75 / £8.50 / £25.00

### CHARDONNAY TURITELLES, DOMAINE D'ALTUGNAC, FRANCE

White Peach, Lemon £8.25 / £10.25 / £30.00

#### CHENIN BLANC, PROTEA, ANTHONIJ RUPERT WYNE, SOUTH AFRICA

Apricot, Nectarine, Honey £9.00 / £11.00 / £32.00

### SAUVIGNON BLANC, BOB SHORT FOR KATE, NEW ZEALAND

Citrus, White peach, Tropical £9.25 / £12 / £35.00

# **RED WINE**

#### TEMPRANILLO, PASOS DE LA CAPULA, SPAIN

Red berry, Juicy sweetness £6.00 / £8.00 / £23.00

### PRIMITIVO, TERRE DI MONTELUSA, ITALY

Sunblushed fruit, Dark cherry £8.00 / £9.75 / £28.50

# MALBEC, CHINCHERO, BODEGAS VINECOL, ARGENTINA

Blackberry, Cherry, Plum £8.50 / £11.00 / £32.00

#### RIOJA, QVINTO ARRIO TINTO, BODEGAS NAVARRSOTILLO, SPAIN

Red Cherry, Vanilla

£8.75 / £11.50 / £33.00

# SHIRAZ CABERNET, STICKLEBACK RED, HEARTLAND WINES, AUSTRALIA

Dark Berry, Plum, Black Cherry £9.50 / £12.50 / £36.00

# ROSÉ WINE

#### H-HERO ROSÉ, LA CANTINA PIZZOLATO NV, ITALY

Red fruits, Strawberry

£7.50 / £9.00 / £26.50

# SPARKLING & CHAMPAGNE

#### PROSECCO LA CAVEA ITALY

Fruity, Crisp, Floral

£7.75 / £28.50

## JOSEPH PERRIER, CUVEE ROYALE BRUT FRANCE

Lemon curd, Toast

£47.00

#### NEW IN

# JARROLDS CHET VALLEY VINEYARD LA ROSE SPARKLING CUVEE BRUT

Hedgerow Fruit, Fresh.

£10.00 / £50.00

### BEER & CIDER

#### ADNAMS GHOST SHIP LOW ALCOHOL

Citrus flavours and a confident bitterness, built on a malty backbone.

0.5% (500ml) £5.20

#### ADNAMS GHOST SHIP PALE ALE

Bold citrus flavours and biscuit aroma 4.5% (500ml) £5.20

#### NORFOLK DEWHOPPER LAGER

Light with a crisp hoppy finish

4% (500ml) £5.20

### NORFOLK BREWHOUSE MOONGAZER JUMPER AMBER ALE

Full body bitterness with fruity over tones and smooth finish

3.9% £5.20

### SAXBY'S CIDER ORIGINAL GLUTEN FREE

Mellow, fruitful and gorgeous to behold. 5% (500ml) £5.20

# BRECKLAND ORCHARD

ELDERFLOWER	£3.90
PEAR & ELDERFLOWER	£3.90
GINGER BEER WITH CHILLI	£3.90
CLOUDY LEMONADE	£3.90
STRAWBERRY & RHUBARB	£3.90

# OICHI KOMBUCHA

 HIBISCUS & ROSE
 £6.00

 LIME, GINGER & MINT
 £6.00

 LEMON, GINGER & TURMERIC
 £6.00

### **SOFT DRINKS**

NATURAL COCONUT WATER	£3.90
FRESH ORANGE JUICE	£4.10
FRESH APPLE JUICE	£4.10
CRANBERRY JUICE	£3.60
APPLETISER	£3.60
COCA COLA	£3.60
DIET COKE	£3.50
JARROLDS FILTERED WATER	
STILL OR SPARKLING	£1.00
LIME CORDIAL WITH SODA	£2.50

### TEAS £3.40 EACH

JARROLDS EXCLUSIVE
ENGLISH BREAKFAST
DECAFFEINATED CEYLON
SAPPHIRE EARL GREY
SPICY ROOIBOS (CAFFEINE FREE)
EGYPTIAN MINT TEA
DRAGONWELL GREEN TEA
PERSIAN POMEGRANAT
WHITE PEAR & GINGER
BEETROOT & APPLE
TURMERIC CITRUS

Novus Teas are also available to purchase in the Food Hall, lower ground

# COFFEE & CHOCOLATE

FILTER COFFEE	£2.65 / £3.30
ESPRESSO	£2.40 / £2.70
AMERICANO	£2.50 / £3.60
CAPPUCCINO	£3.00 / £3.70
FLAT WHITE	£3.00
LATTE	£3.60
MOCHA	£3.70
HOT CHOCOLATE	£3.70
SYRUP	Extra 60p
SPECIAL MILK	Extra 60p

Full fat, semi skimmed, oat, coconut, almond and soya milk available.