

STARTER

- CRISPY WHITEBAIT

8.8

Aioli, Lemon
- SLOW ROASTED TOMATO & BASIL SOUP (VG)

8.5

With or without Crème Fraiche
- GRILLED SPICY CHORIZO (GF)

9.5

Pea Houmous, Chilli Dressing
- ROASTED MUSHROOMS

11.5

Truffle, Shaved Parmesan, Toasted Brioche
- LARGE VEGETABLE SAMOSA (VG)

8.8

Rocket, Salsa
- TEMPURA PRAWNS

11.5

Ginger Soy Sauce

- CRAB & AVOCADO SALAD

13.5

Toast
- SMOKED SALMON (GF OPTION)

12.5

Capers, Shaved Lemon Zest, Dill
- BURRATA

9.5

Marinated Cherry Tomatoes, Wild Rocket, Chargrilled Toast
- LAMB SAMOSA

9.5

Auntie's Yoghurt & Mint Raita
- SALT & PEPPER SQUID

10.5

Lime Mayonnaise
- PAN SEARED SCALLOPS SERVED 3 WAYS (GF)

16.5

Pea Mint Purée, Crème Fraiche, Herb and Garlic Butter

SALAD

- ADD CHICKEN 6 | SMOKED SALMON 6 | HALLOUMI 6 | CRAB 9.5
- CAESAR SALAD (GF OPTION)

12.5

Cos Lettuce, Parmesan, Croutons, Caesar Dressing
- SUPERFOOD SALAD (VG)

12.5

Black Rice, Quinoa, Bean, Broccoli

FROM THE GRILL

- 8OZ PRIME FILLET STEAK (GF)

38.5

Largest fillet served locally
- 10OZ RIBEYE STEAK (GF)

36.5
- 12OZ FLAT IRON (BUTLERS) STEAK (GF)

29.5

Chef recommends medium rare
- 10OZ NEW YORK STRIP (GF)

34.5

Tender lean and on the bone, a classic amongst steak houses around the world
- 32OZ TOMAHAWK (FOR TWO TO SHARE) (GF)

89.5

Also known as bone in rib-eye, a huge steak made for sharing
- All steaks served with Chips, Grilled Tomato
- STEAK SAUCES

2

Chimichurri, Peppercorn Sauce or Truffle Aioli

- GRILLED WHOLE LOBSTER (GF)

48.5

Garlic herb buttered fresh Lobster served with Chips
- SIX 6OZ BURGER

18.5

Homemade Relish,Tomato, Lettuce, Gherkin, Served with Chips
- Add Cheese/Bacon/Mushrooms - Each 1.0

Extra Patty - 5.0
- MOVING MOUNTAIN

16.5

PLANT BURGER
- Lettuce, Tomato, Relish, Served with Chips

Extra Patty - 5.0

ADD PAN SEARED SCALLOPS TO YOUR STEAK

TWO - 10.5 | THREE - 14.5

WOODSTONE OVEN

- CRISPY PORK BELLY (GF)

19.5

Apple Sauce, Creamed Spinach
- CHARGRILLED LEG OF

22.5

SAFFRON WALDEN LAMB (GF)

Braised Cabbage, Rich Gravy
- WOODSTONE ROASTED SALMON

19.5

Fire Roasted Peppers Giant Couscous
- LAHORE CHICKEN CURRY

18.5

Cumin Rice, Raita, Naan Bread
- ROAST COD (GF)

22.5

Chorizo, Pomodoro Sauce
- CHICKEN MILANESE

18.5

Herb Marinated Cherry Tomatoes, Rocket, Lemon
- WILD MUSHROOM RISOTTO (GF)

17.5

Truffle Oil, with or without Parmesan

- LEMON & ROSEMARY ROASTED

15.5

NORFOLK HALF CHICKEN (GF)

Gravy
- GRILLED KING PRAWNS

24.5

& CHORIZO SKEWERS

Lime, Cous Cous
- RICOTTA CHEESE & SPINACH CANNELLONI

16.5

Green Salad
- SMOKED HADDOCK

17.5

& SALMON FISHCAKE (GF)

Capers, Creamed Spinach
- PAN SEARED DUCK BREAST

23.5

Spiced Red Cabbage, Honey & Orange Jus
- GOUJONS OF PLAICE

17.5

Fries, Tartare Sauce

PIZZA

- BUFFALO MOZZARELLA, TOMATO, BASIL

15.5
- SPICY CHORIZO, TOMATO, MOZZARELLA

16.5
- PRAWN, CHILLI, GARLIC, MOZZARELLA, BECHAMEL SAUCE

16.5
- SPINACH, MOZZARELLA, CHERRY TOMATO, OLIVES

16.8
- ROASTED MUSHROOMS, TOMATO, MOZZARELLA, OREGANO

16.5

PLANT BASED

- The following dishes are either plant based or can be modified accordingly
- ROASTED MUSHROOMS | LARGE VEGETABLE SAMOSA

TOMATO & BASIL SOUP | MUSHROOM RISOTTO

MOVING MOUNTAIN PLANT BURGER

VEGAN PIZZA (MADE WITH VEGAN CHEESE)

16.5

Mozzarella & Tomato | Roasted Mushroom

Spinach, Olives & Cherry Tomato

SIDE DISHES - ALL 5.5

- GARLIC MUSHROOMS

BRAISED CABBAGE
- MACARONI CHEESE

CREAMED SPINACH
- CHIPS, TRUFFLE AIOLI

BROCCOLI WITH CHILLI AND GARLIC
- ROASTED ROSEMARY POTATOES

HERB MARINATED
- SWEET POTATO WEDGES

CHERRY TOMATOES
- ROCKET & PARMESAN SALAD
- GARLIC BREAD

SUNDAY ROAST 12-4PM SUNDAYS

- SLOW COOKED ROAST BEEF

24.5
- ROASTED NORFOLK HALF CHICKEN

24.5

Served with Rosemary Potatoes, Broccoli, Honey Roast Carrots, Yorkshire Pudding, Gravy

PUDDINGS

- BROWN SUGAR APPLE CRUMBLE

8.8

Vanilla Ice Cream
- HAZELNUT CHOCOLATE BROWNIE

8.8

Salted Chocolate Sauce and Mascarpone
- COCONUT & CHOCOLATE TART* (VG) (GF)

8.5

Mango Sorbet, Coulis

CONTAINS MIXED NUTS

- BAKED VANILLA CHEESECAKE

8.8

Fruit Compôte
- 70% DARK CHOCOLATE MOUSSE (GF)

7.5
- CRÈME BRÛLÉE (GF)

8.5
- STICKY TOFFEE PUDDING

8.8

Vanilla Ice Cream

SUNDAES

- THE DUSTY ROAD

12.5

Salted Caramel & Chocolate Ice Creams, drizzled with Butterscotch Sauce and topped with Whipped Cream
- VARSITY PUNT

13.5

Meringues, Strawberry and Vanilla Ice Cream, with Marshmallows

- THE TROPICAL SUNDAE (GF)

12.5

Mango Sorbet , Coconut Ice Cream , Mango Purée, Whipped Fresh Cream (VG option available)
- THE TOFFEE SUNDAE

13.5

Salted Caramel and Vanilla Ice Cream, Dulché Leche, Fresh Cream Toffee Sauce and Fudge Toffee Pieces

ICE CREAM & SORBET

- choice of topping and sauce

Strawberry | Chocolate | Mango Sorbet (VG) | Salted Caramel

Lemon Sorbet (VG) | Vanilla | Coconut (VG)(GF)
- TOPPINGS

Mini Meringues | Marshmallows
- SAUCES

Chocolate | Toffee | Raspberry

2 scoops...7.2

CHEESE PLATE

- for two to share

Gorgonzola, Brie, Traditional Cheddar,

Apple Chutney, Crackers
- 16.5

DESSERT WINE

- MONBAZILLAC, DOMAINE

DE L'ANCIENNE CURE

2015 – FRANCE

A classic, ripe, honeyed but not overly sweet wine from South West France. Perfect with lighter desserts

Half Bottle 24 | Glass 7.5

PORT & SHERRY

- GRAHAMS VINTAGE PORT (70ML)

7.5
- HARVEY'S BRISTOL CREAM (70ML)

7.5

(VG) Vegan (GF) Gluten Free or (GF Option) Gluten Free Option. Please ask your waiter for details