

YOUNG DINER'S MENU

Ideal for ages 5 to 12

To Start

Roasted tomato soup , herb oil, sourdough toast	ve gf*	3.5
Baked flatbread , mature cheddar	v	4.75

Mains

Macaroni cheese , triple cheese sauce, crispy onions, watercress	v	6.95
Pork sausages , mashed potato, gravy, garden peas		7.95
Breaded plaice goujons , skin on fries, garden peas, lemon mayo	*gf	8.25
Grilled chicken burger , lettuce, tomato, fries	*gf	8.75
British beef cheeseburger , lettuce, tomato ketchup, fries	*gf	8.75
Sunday roasts , please ask a member of our team, only available on Sundays	*gf	9.25

For the bold and adventurous - why not try something from our adult's menu?

Wild mushroom risotto , porcini crumb, baby watercress, freshly grated parmesan	*ve gf	15.5
28 day dry-aged steak burger , house sauce, crispy onions, beef dripping skin on fries, 'nduja ketchup	*gf	16.95
Buttermilk Norfolk chicken burger , smoked Applewood cheese, streaky bacon crumb, house ranch dressing, crispy bacon, confit onions, beef dripping skin on fries		17.95

Desserts

Plum jelly and vanilla ice cream , chocolate shavings, Chantilly cream	gf	4.5
Seasonal fruit crumble , caramelised oat crumb, vanilla gelato	*ve	4.5
Choice of 2 scoops of ice cream , see main menu for flavours	v gf	4.95
Chocolate mousse , vanilla ice cream, chocolate shavings, Chantilly cream	gf	5.5

Room for a bit more? Try a dessert from our adult's menu

Signature sticky toffee pudding , spiced brandy snap, French vanilla gelato, miso caramel sauce	v	8.75
Treacle tart , candied orange, earl grey Chantilly		9.95

Additional dietary and allergen information is available from a member of the team.
A discretionary service charge of 10% is applied to your bill which goes directly to our colleagues.

v = vegetarian ve = vegan gf = gluten free *ve = vegetarian, can be adapted to vegan on request *gf = can be adapted to gluten free on request