

T H E H E R O

S T A R T E R S

S O U P O F T H E D A Y

Seasonal soup, sourdough **6.5**



B U R R A T A S A L A D

Heritage toms, rocket pesto, garlic crisps, toasted pine nuts **8**



H A M H O C K T E R R I N E

Smoked hock & tartar terrine, crackling, piccalilli purée, honey soured veg, sourdough toast **8.5**

S A R D I N E S O N S O U R D O U G H

Chargrilled sardines, smoked tomato ketchup, olive tapenade, roasted beets **8.5**

M A I N S

F I S H & C H I P S

Wherry battered haddock, hand-cut triple cooked chips, tartar, minted peas **15**

P I E O F T H E D A Y

Ask us for today's pie! **16**

S E A F O O D L I N G U I N E

Halibut, king prawns, squid, Staithe smoked salmon, roasted peppers, spinach **18**

B E E T R O O T B U R G E R



Beetroot, mushroom, miso & coriander burger, toasted corn bun, smoked tomato ketchup, fennel slaw, fries **14.5**

S I D E S

Triple Cooked Chips **4.5**

Fries **3.5**

Mixed olives **4.5**

S A N D W I C H E S 12-4 PM

F I S H F I N G E R S

Minted peas, tartar, white bloomer, fries or salad **9**

6 O Z R U M P S T E A K



Roasted red onions, melted cheddar, American mustard, triple cooked chips or salad **12**

S T A I T H E S M O K E D S A L M O N



Dill cream cheese, cucumber ribbons, multi-seed bread, fries or salad **10**

C O R O N A T I O N J A C K F R U I T

Mango chutney & lettuce, multi-seed bread, fries or salad **9**



H E R O B U R G E R

Double patty, onion jam, melted cheese, burger sauce, gherkin, fries **16**

S T A I T H E S M O K E H O U S E P R A W N S



Thousand island dressing, multi-seed bread, lemon butter, baby gem, cucumber **18**

R I B E Y E S T E A K



8oz ribeye steak, cherry vine toms, flat mushroom, battered onion rings, wild garlic & herb butter, triple cooked chips **25**

S U P E R F O O D S A L A D



'Feta', tenderstem broccoli, sweet potato, asparagus, torched orange segments, roasted beetroots, seeds, quinoa, pomegranate dressing **14**

Mixed leaf salad **4.5**

Seasonal buttered greens **4.5**

Bread, oil & vinegar **4.5**

V e g a n



V e g e t a r i a n



G l u t e n f r e e o p t i o n



F O R A L L E R G E N I N F O R M A T I O N , P L E A S E A S K

T H E H E R O

D E S S E R T S

S T I C K Y T O F F E E
P U D D I N G

Butterscotch, vanilla ice cream **7**

C H O C O L A T E F U D G E
C H E E S E C A K E

Rich dark & white chocolate, fudge **7**

E T O N M E S S

Norfolk berries, Chantilly cream,
meringue **7**

C O C O N U T P A N A C O T T A

Shortbread biscuit, pineapple salsa **7**

C H E E S E B O A R D

Norfolk cheeses, spiced apple chutney,
grapes, crackers **7/14**

D A N N ' S I C E
C R E A M / S O R B E T
S C O O P **2 (3 FOR 5)**

Vanilla, strawberry, mint choc chip, salted
caramel, chocolate or raspberry, lemon,
mango

C O C K T A I L S 8

A P E R O L S P R I T Z

Aperol Aperitivo, Prosecco, orange
bitters, soda

N E G R O N I

Bombay Sapphire gin, Campari,
Martini Rosso

A M A R E T T O S O U R

Disaronno Amaretto, Buffalo Trace
Bourbon, lemon juice, egg white

O L D F A S H I O N E D

Buffalo Trace Bourbon, Brown sugar,
Angostura bitters

E S P R E S S O M A R T I N I

Absolut Vanilla, Kahlua Liqueur,
Espresso, sugar syrup, chocolate bitters

B L O O D Y M A R Y

Stoli vodka, Big Tom, lemon,

H O T D R I N K S

Fresh ground Norwich Red
Roaster coffee beans

H O T C H O C O L A T E **3.5**

L A T T E **3.5**

F L A T W H I T E **2.5**

C A P P A C C I N O **3.5**

A M E R I C A N O **2.5**

E S P R E S S O **2**

D O U B L E E S P R E S S O **2.5**

B R E W T E A C O .

We think a good brew is VERY important
which is why we have picked the Brew Tea
Co. 100% rolled whole leaves, natural
ingredients, hand packed in Manchester.

E N G L I S H B R E A K F A S T **2.5**

L E M O N & G I N G E R **2.5**

E A R L G R E Y **2.5**

M O R O C C A N M I N T **2.5**