

STARTERS & NIBBLES

Smoked Mixed Nuts (N)	£2.00
Pork Scratchings	£2.00
Wasabi Peas	£2.00
Chilli Nuts (N)	£2.00
Olives	£3.00
Selection of Breads	£5.00
Served with olive oil, balsamic vinegar & mixed olives	

Crispy Calamari (GF) £5.25
served with harissa mayonnaise & chargrilled lime

Halloumi Fries (V) £6.25
served with chilli & ginger jam

Smoked Mackerel Pate £6.00
served with toasted ciabatta

Soup Of The Day (V) £5.00
served with crusty bread

Pan-fried Garlic Tiger Prawns (N) £7.00
served in a coriander & lemon pesto with toasted ciabatta
(GF without the bread)

Chicken Wings (GF) £6.00
available with either a buffalo, BBQ or piri piri sauce

Chicken Liver Pate £6.00
served with a balsamic tomato chutney & toasted ciabatta bread
(GF without the bread)

Tempura Vegetables (V) £5.00
served in a light batter with harissa mayonnaise

All dishes are prepared fresh in our kitchen, so please ask your server if you have any specific dietary requirements or would like more information on any of our dishes. Allergy Advice –
Please note that our food is prepared in an environment where nuts are present.
(N) Contains Nuts (GF) Gluten Free (V) Vegetarian (VE) Vegan (DF) Dairy free

Main Menu

Beer Battered Fish & Chips served with mushy peas & tartare sauce <i>£1 from each Fish & Chips sold will go to St Mary Magdalene Food Bank</i>	£11.95
Sausages & Mash served with creamy mash potato, seasonal greens & onion gravy	£10.95
Mushroom Tagliatelle (V) mushroom, leek & spinach in a rich cheesy sauce topped with a garlic crumb	£10.50
Gammon & Eggs (GF) served with peas & hand cut chips	£10.95
Carbonara Tagliatelle smoked bacon, mushroom & leek in an authentic Italian carbonara sauce	£11.95
Chicken Burger Grilled chicken breast or crispy buttermilk chicken served in a brioche bun with baby gem, tomato, fries & red cabbage coleslaw	£11.50
8oz Beef Burger two 4oz beef patties, in a brioche bun with smoked bacon, cheese, baby gem, tomato, fries & red cabbage coleslaw	£11.95
Falafel & Spinach Burger (V) (VE) served in a bun with vegan cheese, baby gem, tomato, fries & vegan slaw	£10.50
Chicken & Bacon Salad chargrilled chicken, bacon, baby gem, parmesan, croutons, anchovies in a Caesar dressing	£10.50
Pear, Walnut & Stilton Salad (GF) (N) pear, walnuts & Stilton on a mixed leaf salad with balsamic dressing	£9.95
Waldorf Salad (VE) (N) celery, white grapes, apple & walnuts on a mixed leaf salad dressed in a seasoned mayonnaise	£9.95
Ploughman's Platter Our meat platter includes a selection of cured meats, cheeses, pates served with olives, sundried tomatoes, chutneys, and crusty bread. Our vegetarian platter includes a selection of cheeses, mushroom pate, hummus, vegetable crudites, olives, sundried tomatoes, chutneys, and crusty bread.	£9.95

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Chargrill

	8oz	10oz	Price Per Ounce
Sirloin (GF)	£15.50	£17.00	£1.50
Rib Eye (GF)	£16.50	£18.25	£1.75
Fillet (GF)	£18.00	£20.00	£2.00

add garlic prawns for £2.50

add blue cheese, peppercorn, or garlic sauce £2.50

All served with hand cut chips, field mushroom & roasted beef tomato

The Cliff Grill £18.95

6 oz sirloin, 1/4 piri piri chicken, half rack of BBQ pork ribs served with fries, roasted tomato & a field mushroom

Sandwiches

Served 12 noon – 5pm

Cheese & Red Onion Marmalade (V) £6.00

Tuna & Cucumber £6.50

Chicken Caesar & Baby Gem Lettuce £7.00

Bacon, Lettuce & Tomato £7.00

Fish Finger, Tartare Sauce & Rocket £8.50

Add Fries (instead of crisps) £2.50

All sandwiches are served on white or brown bloomer bread accompanied with salad & crisps

Panini

Served 12 noon – 5pm

Crispy Chicken, BBQ Sauce and Cheese £9.95

Mozzarella, Tomato & Pesto (V) (N) £7.95

Salami, Chorizo, Mozzarella £8.95

Falafel, Spring Onions & Chilli Jam (VE) £9.95

Brie, Bacon & Cranberry Sauce £9.95

All accompanied with fries & salad garnish

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Jacket Potatoes

Served 12 noon – 5pm

Cheese & Baked Beans (V) (GF)	£7.00
Tuna & Red Onion (GF)	£7.50
Bacon, Sour Cream, Cheese & Spring Onion (GF)	£8.00

All accompanied with salad garnish & red cabbage coleslaw

Children

2 Courses for £4.95 (main & dessert)

Homemade Chicken Burger

Homemade Fish Fingers

Mushroom Tagliatelle (V)

4oz Burger

Sausage & Mash (GF)

2 Norfolk sausages served with gravy

Carbonara Tagliatelle

All served with a complimentary side either fries or vegetables

Desserts

Chocolate Brownie with Ice Cream

Selection of Ice Creams

Sides

French Fries (VE) (GF)	£3.00	Sweet Potato Fries	£3.50
Seasonal Vegetables (VE) (GF)	£3.00	Mixed Leaf Salad (VE)	£3.00
Onion Rings (V)	£3.00	Hand Cut Chips (VE)	£3.00
Red Cabbage Coleslaw (V)	£2.50	Garlic Bread/Cheese (V)	£4/4.50

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Desserts

Warm Chocolate Brownie Sundae Brownie pieces, vanilla ice cream, caramel & chocolate sauce topped with whipped cream	£7.50
Sticky Toffee Pudding (V) served with vanilla ice cream & caramel sauce	£6.00
Biscoff Cheesecake served with caramel sauce & vanilla ice cream	£6.00
Salted Caramel Chocolate Brownie (V) served with vanilla ice cream & chocolate sauce	£6.00
Chocolate & Orange Torte (GF) (VE) served with vegan vanilla ice cream	£6.00
Eton Mess Sundae Strawberries, vanilla ice cream, fruit compote, meringue topped with whipped cream	£7.50
Norfolk Cheese & Biscuits (V) a selection of 3 cheeses, house chutney, apple, celery, grapes & biscuits	£8.50
Selection Of Sorbet (VE) (GF) & ice creams (per scoop)	£1.50

Hot Beverages (decaf available on request)

Americano	£2.50
Single/Double Espresso	£2.00/3.50
Flat White	£3.00
Latte/Cappuccino	£3.00
Liqueur Coffees	£5.50
English Breakfast Tea	£2.20
Selection of teas – Ask your server for details	
Hot Chocolate	£3.00

Cream Tea (served with a pot of tea or coffee)

Homemade fruit scones with jam, clotted cream, butter

1 Scone	£4.00
2 Scones	£5.50

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