# Nibbles

Dry Roasted Peanuts	£2.95
Pork Scratchings	£2.95
<b>Olives</b> Pitted green and black olives, marinated with vegetables, herbs and spices	£4.95
Starters	
<b>Crispy Calamari</b> Served with chili, coriander, spring onion, lime, and sweet chilli sauce	£8.25
<b>Bread Selection</b> Selection of warm breads with balsamic vinegar & olive oil	£6.45
Buffalo Chicken Wings Coated in buffalo sauce, served with a blue cheese dip, and celery	£8.45
Soup of the Day (VE) Served with a warm bread roll	£5.95
<b>Baked Camembert (V)</b> With smoked garlic & rosemary, served with red onion chutney and toasted ciabatta	£9.95
Smoked Chicken Wings (DF) Coated in bbq sauce	£7.95
<b>Sticky Sesame Cauliflower Wings (VE)</b> Cauliflower in a crispy tempura batter, coated in a sticky maple and ginger sauce with sesame seeds	£7.95
Whole Grilled Prawns Served shell on, finished in garlic butter, served with toasted ciabatta	£8.95

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# Mains

Beer Battered Fish & Chips (DF) Served with mushy peas, tartare sauce, and lemon wedge	£15.95
Mushroom Penne Mushroom, leek, spinach in a creamy parmesan sauce with penne pasta, served with garlic bread	£11.95
<b>Pan Fried Seabass (GF)</b> With crushed new potatoes, seasonal greens, and a lemon and dill sauce	£17.95
<b>Carbonara</b> Mushroom, leek, bacon, and spinach in a classic Italian parmesan sauce with linguine, served with garlic bread	£13.95
Mixed Bean Chilli (VE) In a tomato chilli sauce served with fragrant rice	£12.95
<b>Smoked Chicken Salad (GF) (DF)</b> Smoked chicken thighs with baby leaf salad, avocado, pea shoots, in a cranberry mustard dressing	£13.95
<b>Vegan Green Salad (VE) (GF)</b> Baby leaf salad, avocado, peas, broccoli, spring onion and pickled courgette in a lemon and herb dressing	£12.45
Add Whole Garlic Prawns or Chicken Breast	£4.95
Smoked Chicken Jambalaya (VEO) Cajun rice with peppers, cherry tomatoes, peas and smoked chicken	£14.95

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# **Burgers & Hot Dogs**

<b>Cheese &amp; Bacon Burger</b> 6oz beef burger, topped with streaky bacon and Monterey jack cheese in a brioche bun with little gem lettuce and beef tomato served with fries	£15.95
<b>Pulled Pork Hot Dog (VEO)</b> 2 smoked pork sausages topped with bbq pulled pork, smothered in nacho cheese sauce, served with fries	£13.95
<b>Spicy Bean Burger (VE)</b> Served in a brioche bun with vegan harissa mayo, baby gem, tomato & fries	£13.95
<b>Crispy Buttermilk Chicken Burger</b> Served in a brioche bun with baby gem, tomato & fries	£15.95
<b>Smoked Chicken Thigh Burger</b> Smoked boneless chicken thighs in bbq sauce, topped with Monterey jack cheese, in a brioche bun with harissa mayonnaise, baby gem, tomato & fries	£15.95
Upgrade to hand cut chips (instead of fries)	£1.95
Dirty Fries	
<b>Cheese &amp; Bacon</b> Fries tossed in nacho cheese sauce, topped with crispy bacon and chives	£9.95
<b>BBQ Chicken</b> Fries tossed in bbq sauce and cheese, topped with buttermilk chicken pieces, spring onion and mayonnaise	£9.95
<b>Nacho Style (V)</b> Fries tossed in nacho cheese sauce, topped with jalapenos, tomato salsa, sour cream and tortilla chip crumb	£8.95

#### Sides

Fries (GF) (DF)	£2.95	Coleslaw (GF) (DF)	£3.25
Sweet Potato Fries (GF) (DF)	£3.45	Hand Cut Chips (GF) (DF)	£3.45
Seasonal Vegetables (GF)	£3.45	Beer Battered Onion Rings (DF)	£3.45
Garlic Bread	£4.45	Cornbread Muffins	£2.95
Mixed Leaf Salad Cranberry mustard dressing	£3.45	Garlic Bread with Cheese	£5.25

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### Smoker

<b>Beef Brisket (DF)</b> Beef brisket cooked low and slow in our smokers, smothered in bbq sauce and served with fries and coleslaw	£14.95 ,
<b>BBQ Pulled Pork</b> 12 hour smoked pulled pork with bbq sauce, served with fries and cornbread muffin	£14.95
<b>Baby Back Ribs (DF)</b> Whole rack smoked baby back ribs in bbq sauce served with fries and coleslaw	£19.95
Smoked Chicken Wings (DF) Coated in a choice of bbq <i>or</i> buffalo sauce, served with fries and coleslaw	£13.95
<b>Cliff Combo</b> Choose any 2 of the above smoker dishes, served with fries and coleslaw	£18.95
<b>Smoker Platter (DF)</b> Bbq chicken wings, bbq pulled pork, chicken thigh, bbq beef brisket, and smoked sausage, served with fries and cornbread	£24.95
Sharing Brisket (pre-ordered 48hr prior only)Half Smoked Brisket£54.95Whole Smoked BrisketIncludes 3 sidesIncludes 6 sides(Serves 6)(Serves 10-12)	£94.95
Chargrill	
10oz Sirloin (GF)	£24.95
10oz Ribeye (GF)	£29.95
10oz Fillet (GF)	£34.95
Add Whole Garlic Prawns	£4.95
Add Blue Cheese, Peppercorn, or Garlic Sauce	£4.95
All steaks are served with hand cut chips, field mushroom & roasted bee	f tomato

Gammon Steak (GF) (DF)£13.95Served with 2 fried eggs, hand cut chips and garden peas£13.95

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### Sandwiches

Served Monday - Saturday 12 noon - 5pm	
<b>Cheese &amp; Tomato</b> Cheddar cheese with beef tomato	£7.45
<b>Chicken &amp; Chorizo</b> Grilled chicken breast and chorizo slices, with harissa mayo and rocket	£8.45
BLT (DF) Smoked bacon, baby gem lettuce, and beef tomato	£8.45
Beer Battered Fish Fingers (DF) Fish goujons, with tartare sauce and rocket.	£9.95
Upgrade to fries (instead of crisps)	£1.95
All sandwiches are served on white or brown bloomer bread, accompanied with salad & crisps	
<b>Panini</b> Served Monday - Saturday 12 noon - 5pm	
BBQ Pulled Pork Smoked pulled pork with bbq sauce and cheese.	£8.95
<b>Chicken &amp; Bacon</b> Smoked chicken thigh, with crispy bacon and cheese	£9.95
<b>Spicy Bean Burger (VE)</b> With Sweet chilli	£8.45
All accompanied with fries & salad garnish	
<b>Jacket Potatoes</b> Served Monday - Saturday 12 noon - 5pm	
BBQ Pulled Pork & Cheese	£8.45
Tuna Mayonnaise & Red Onion (GF)	£8.45
Cheese & Beans (GF)	£7.95
All accompanied with mixed leaf salad, and coleslaw	

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2 Courses for £9.95 Beef Burger (DF)	D.	Hermilk Chickon Burgar	
• • •		ittermilk Chicken Burger	
Gammon & Egg (DF) (GF)	Sn	noked Sausages (GF) (DF)	
BBQ Baby Ribs (DF)	Fis	sh "Fingers" (DF)	
Served with either fries or ha	nd cut chips, an	d baked beans, peas, or vegeta	ables
Mushroom Penne Pasta Mushroom, leeks, and spinach ir cheese sauce	n creamy Followed by	/	
Chocolate Brownie & Ice Cream	(GF) Sc	oop of Ice Cream	
Desserts			
Sticky Banoffee Pudding Served with honeycomb, dried b	oanana chips, an	d vanilla ice cream	£7.95
Warm Cookie Dough Warm chocolate chip cookie dou chocolate sauce	ugh served with	vanilla ice cream and	£7.95
White Chocolate & Raspberry Ch With white chocolate sauce, free	· · ·	erry and raspberry sorbet	£7.95
Triple Chocolate Brownie Warm dark chocolate brownie se chocolate shards, chocolate saue			£7.95
<b>Coconut &amp; Lime Posset (VE)</b> Served with coconut and ginger	crumb		£7.95
<b>Cheese &amp; Biscuits</b> Local cheeses including Norfolk Norfolk pink foot served with ap biscuits	• •	blue, Norfolk white lady,	£10.95
Sorbets & Gelato			£2.50
Ask your server for today's selec	ction.	Add Scoops for	£1.50

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