'SOUTHERLAND'BRANCASTER OYSTERS

£12 for 3 or £22 for 6, COMES WITH -

Natural with a wedge of lemon / Sea buckthorn tabasco / Jalapeño ponzu / P,ine smoked beetroot pickle

DRINKING SNACKS

Brancaster Mussel Flat bread, chipotle butter and honey samphire £6.50

Cromer Crab Doughnut, yum yum sauce and spring onion £8.00

Salmon Char Siu Hotdog, milk bread and 5-Spice mustard £7.00

STARTERS

BBQ Octopus, poblano mole, lime crema yarrow DF (Market price to be confirmed)

Crab Claw And Clam Broil, seaweed honey cornbread with remoulade sauce GF (Market price to be confirmed)

Kentucky Fried Cod Collar, Alabama white sauce and pickles £11.50

Charcoal Roasted Beetroot, black garlic emulsion, goats' curd and chicory GF VG* DF* £10.50

MAINS

'LOOSE' BRANCASTER MUSSELS

Moules Mariniere, white wine, garlic and parsley with aromatic stone baked baguette DF* GF* £18.50

Duck Broth and Spring Onion, furikake seasoning and milk bread DF* £19.50

Spicy Nduja and puttanesca Tomato Sauce, tarragon and stone-baked ciabatta GF* DF* £19.50

FISH DISHES

John Dory, Roscoff onion, tater tots, lovage and Café de Paris butter sauce GF (Market price to be confirmed)

Coal-Roasted Monkfish, Pakora, Goan Curry, pumpkin chutney and tapioca cracker GF (Market price to be confirmed)

Line Caught House Piri Piri Mackerel, red pepper piperade, sweet potato fritters, and, purple sprouting broccoli. £24.50

CLASSICS,

Raynham Estate Beef Burger, Duration Dabble Cheddar, burger sauce, beef dripping fries and dill pickle coleslaw GF* DF* £17.50

BBQ Cauliflower, West African peanut and carrot maafe sauce, sorrel and puffed wild rice GF DF VG NUTS £18.00

Blackened Cajun Pollock Burger, avocado mojo, beef dripping fries with seaweed and lime slaw DF £16.50

SIDES

Brown Shrimp, tater tots, Café de Paris butter sauce GF*

Seaweed And Lime Slaw GF DF £4.50

Roasted Butternut Squash with honey and mustard glaze GF DF £5.50

Beef Dripping Fries with beef dripping and confit garlic aioli GF DF £4.50



Dark Chocolate Mousse, Fishermen's friend crumb with mint sorbet. GF £10.50

Sticky Toffee Pudding, salted toffee sauce and muscovado ice cream. £9.75

Sea Buckthorn Sundae, seawater taffy and waffer. £9.00

Honey Creme Caramel, nectarine, clotted cream ice cream. £10.50

Cheese Board, Gurney's Gold, Binham Blue, Lincolnshire Poacher, homemade biscuits, crackers, Cumerberland membrillo with sherry pickled prunes. £12.75

Affogato, vanilla ice cream, espresso coffee £6.50

Espresso Martini Float £10.50

A selection of homemade ice cream and sorbets also available.

vegetarian VG – vegan VG* - vegan on request DF – dairy free DF* - dairy free on request GF – gluten free GF* - gluten free on request. Dishes may contain allergens.

If you have any dietary requirements, please speak to a member of staff.

We wish to advise our customers that our kitchen is not, a nut free environment.

We will be proudly raising money for the RNLI at Wells - Next - The - Sea and Great Massingham charities. A Voluntary donation of £1.00 will be added to each bill and divided 50:50 between our designated charities.

MILSA