



DINNER MENU

STARTERS

Prawn Cocktail <i>Served with seafood sauce and lemon</i>	£6.50
Garlic Mushroom Fricassee Served on toasted brioche	£7.25
Soup of the Day <i>Served with sourdough & butter</i>	£6.25

MAINS

Mushroom Risotto <i>Served with Parmesan Crisp</i>	£13.00
Pan-Fried Seabass Served with Ratatouille and Parmenter Potatoes	£15.00
Walsingham Barns Pie <i>Served with chive mash or chips, rich onion gravy and vegetables.</i>	£14.00
Chicken Supreme Tagliatelle <i>Served in a mushroom, leek & tarragon sauce.</i>	£16.00

SIDES

Chips Seasonal Vegetables Garlic Bread	
All sides cost	£3.25 each



DESSERTS

Seasonal Crumble <i>Served with crème anglaise</i>	£7.25
Chocolate Mousse <i>Served with Chantilly cream and shortbread biscuit</i>	£7.00
Sticky Toffee Pudding <i>Served with caramel sauce and Vanilla Ice Cream</i>	£7.25
Cheeseboard <i>(Selection of local cheeses, chutney, grapes & crackers)</i>	£8.00
Ice cream <i>Chocolate, Vanilla, Strawberry</i>	£2.50 per scoop

HOT BEVERAGES

Americano	£2.85
Latte	£3.25
Cappuccino	£3.25
Mocha	£3.25
Espresso	£2.75
Macchiato	£3.00
Hot Chocolate	£3.25
Tea	£2.80