

All day, anywhere

Salads

Caesar with buffalo mozzarella, heirloom tomato, green olives, croutons, boqueron anchovies	£8/£12
Mango and mint quinoa, roast aubergine, tzatziki	£8/£12
Charred peppers and corn, crunchy avocado, black bean, cilantro and lime quinoa	£9/£14
Grilled endive and feta, roast red onion, cucumber, tomato, peppers, green olive tapenade	£8/£12

Plates

Saffron grilled cauliflower, lentil & curly leaves, broad bean, baby marrow tempura, tomato oil	£12
Steamed hake, dill crumbs, colcannon, torched corn, tomato petals, nasturtium oil	£15
Woodland vegetables and mushroom Wellington, baby aubergine, carrot & sweet potato, walnut and port morels	£14

Soup

Served with Harper daily bread and smoked butter	
Roast fish soup, sourdough crouton, melted Norfolk Dapple	£12
Cley Smokehouse Cullen skink (smoked haddock, leek, potato) with poached hen's egg	£11
Cauliflower and coconut, cumin and coriander spice	£8

Nibbles

Skinny fries	£3
Spiced chicken fingers, Chipotle mayo	£7
Crab tacos	£11
Duckfat sweet potato fries, truffle and Parmesan	£4
North coast fish fingers, tartare, celeriac and fennel slaw	£8

The Burger

Broken brisket, crispy pancetta and rarebit, served in a Marmite bun or open sandwich with sourdough bread	£12
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Mac n' Cheese

Lobster and samphire	£12
Pea, mange tout and snow pea	£9
Norfolk pork pancetta	£10

Sweet

Deep-fried Mars, vanilla ice cream	£4
Brioche doughnuts, chocolate and caramel	£4
Chargrilled pineapple, tiger coconut sorbet	£4

If you'd like a gluten-free version of any of these dishes, just let us know (where this isn't possible, we enjoy proposing creative solutions!). Gluten-free dishes are prepared separately to avoid cross-contamination. If you have any other dietary requirements, please speak to us about the ingredients in our dishes before placing your order.

Our menus vary with the season and availability of the best ingredients, so you may find other delights on the menu during your stay.

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