



Allergens menu

If you have a food allergy or intolerance, please inform a member of the team before placing your order.

Please be aware that all our dishes are prepared in a mixed kitchen where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens.

C-CELERY G-GLUTEN CR-CRUSTACEAN E-EGGS F-FISH L-LUPIN M-MILK MO-MOLLUSCS

MU-MUSTARD N-NUTS P-PEANUTS SE-SESAME S-SOYA SU-SULPHITES

Nibbles

(v) Harlequin olives	SU
Fresh oysters (please check availability with a member of the team)	
3 oysters	CR, SU
6 oysters	CR, SU
12 oysters	CR, SU

Starters

Duck spring roll, Asian slaw, sweet chilli sauce	G, E, MU
Curried smoked haddock scotch egg, harissa mayo, salad	G, E, F, M, MU
(v) Asparagus, pea and parmesan risotto, rocket	C, M, SU
Smoked salmon and avocado Caesar salad	G, E, F
Fish platter: Calamari, smoked salmon, mackerel pate, oyster, lemon mayo, focaccia	G, CR, E, F, M, MU, SU
Crab salad, homemade bread	G, CR, MU

Main courses

'Bull Farm' 8oz ribeye steak, fondant, heritage carrot, tenderstem broccoli, pancetta and peppercorn sauce	M, SU
Smoked salmon and avocado Caesar salad	G, E, F
½ Lobster thermidor, homemade chips, salad and focaccia	CR, M, MU, SU



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Stone bass fillet, broad bean and chorizo hash	F, S, SU
(v) Wild mushroom bourguignon, polenta chips and crispy kale	MU, SU
Lamb rump (served pink), roasted crushed rosemary potatoes, mint salsa verde, asparagus	F, MU, N, SU
Spinach-stuffed chicken ballotine, carrot puree, blue cheese croquette, chicken jus	F, MU, N, SU
Sweet potato and chickpea curry, pilau rice, roti	G, MU
Cromer Crab, chilli & lime tagliatelle, shaved parmesan	G, CR, E, F, M, SU

Sandwiches (available 12-6pm)

All served with a salad garnish

Cromer Crab, baby leaves, lemon and dill mayonnaise	G, CR, E
BLT	G, M, MU, S
Adnams Ghost Ship rarebit	G, M, MU
(v) Hummus, avocado, roasted red pepper	G, MU, SE



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Desserts

Crème brûlée with homemade shortbread	G, E, M
Passion fruit and vanilla cheesecake, honeycomb	G, M
Chocolate torte, toffee ice cream	G, E, M
Lemon and raspberry Eton Mess and homemade shortbread	G, E, M
Selection of Norfolk cheeses, tracklements.	C, M, MU, N
Selection of homemade ice creams	M

Children's menu

'Bull Farm' beef burger, chips and salad	G, MU
Fish, chips, garden peas	G, F
Local sausage, chips, beans	G
(v) Cheesy pasta	G, M, MU
Ham, egg and chips	G, E