



Nibbly Bits

Home Marinated Olives - £3.00
Local Bread & Butter - £3.50
Black Pudding Scotch Egg – £6.00

Starters

Homemade Seasonal Soup

local bread (v) £5.00

Jerusalem Artichoke Arancini

pine nuts, goats cheese, super salad, lemon dressing (n)(v) £6.50

Ham Hock Terrine

piccalilli, toast, leek dressing £6.50

Home Smoked Salmon

lemon & herb crème fraiche, pickled fennel, beetroot £7.00

Chicken Liver Pate

red onion marmalade, toast, leaves £6.50

To Share

Whole Camembert –

baked in the oven with red onion marmalade, dressed leaves,
artisan bread (v) £11.50

Butchers Board –

cured meats, ham hock terrine, chicken liver pate
black pudding scotch egg, pickles, baby onions, olives,
chutney, artisan bread

Seasonal Mains

Venison Haunch

dauphinoise potatoes, celeriac puree, roasted carrots,
kale, broccoli and venison jus £16.95

Homemade Beef Burger

filled with Binham blue cheese & red onion marmalade
homemade relish, Asian slaw, hand cut chips £12.95

Beer Battered Fish of the Day

hand cut chips, mushy peas, tartare sauce £12.95

Gressingham Duck Breast-

mille feuille potatoes, anise carrot puree, roasted carrots,
broccoli, & date sauce £15.95

8oz Sirloin Steak-

roast tomato, flat mushroom, onion rings, hand cut chips & garlic butter £20.95

Butternut Squash Risotto

rocket pesto green beans, taleggio cheese, truffle oil (n) £13.00

The Fleece Fish Supper

pan fried sea bream, queen scallop, tiger prawn,
pea puree, samphire, pickled cucumber, dill mayo,
lemon & fennel parmentier potatoes £17.95

Side dishes £3.00

Hand Cut Chips - Buttered New Potatoes - Panache green veggies – Onion Rings

Please see our chalkboards for daily special

Roast lunches served every Sunday – booking advised

All our dishes are made fresh to order
Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are used
and our main menu descriptions do not include all ingredients.
Fish dishes may contain bones. Please ask a member of the team if you require assistance

pudding Menu

We have a large selection of Tea Pigs Tea
& Freshly Ground Coffee,
Whiskies and Liqueurs also available

Chocolate Assiette – (n) £6.50

chocolate marquis, chocolate brownie, chocolate ice cream

Citrus Posset – (gf) £6.00

orange shortbread

Sticky Toffee Pudding - £6.50

poached pear, toffee sauce, vanilla ice cream

Custard Panna Cotta – (n) £6.50

caramel sauce, poached apple & apple jelly, blackberry ice cream

Local Cheese Board - £8.00

Selection of 3 cheeses, biscuits, apple, celery, chutney

Alburgh Ice Creams & Sorbet (choose 3 scoops) - £4.95

vanilla bean, salted caramel, vintage marmalade

& stem ginger (*ice creams*)

Lemon, cranberry mojito & raspberry (*sorbets*)

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