



Menus

Our kitchen team are constantly striving to devise innovative new dishes, as well as adding new twists to age old pub classics accompanied by a raft of tempting specials each week. We are well known for our local seafood dishes – a passion which won us the award for 'Great British Seafood Pub Chef of the Year' for the Wild Seabass and Norfolk Razor Clams dish.

Lunch service: 12pm – 3pm

Dinner service: 5pm – 8.30pm

Sunday Roast: 12pm – 3pm

We understand the danger of cross-contamination and that more and more people are now suffering with allergies and intolerances and that each customer's needs are individual. Despite taking precautions, normal kitchen operations may involve some shared cooking and preparation areas, equipment, and utensils. As we do use many allergens in our kitchen daily, there is always a risk that unintended cross-contamination traces may be found in any dish we serve. We always do everything we can to ensure the food you order is suitable for your allergen(S)/dietary choices.

We would like to point out we cannot guarantee our food & drinks are 100% free from allergens.

Please let our team know if you have any allergies before you order. We are happy to help should you have any questions.

Allergen key (to be used as a guideline)

C – celery, CR – crustaceans, E – egg, F – fish, G – gluten, L – lactose, MO – molluscs, SE – sesame, LU – lupin, PE – peanuts, MU – mustard, N – nuts, S – soya, SD – sulphur dioxide, V – vegetarian, VE – vegan



CHILDRENS

LUNCH MENU

SMALL PLATES

HOUSE FOCACCIA
Smoked bone marrow butter (L, G) 5

CHILLI MARINATED OLIVES (SD) 4.95

THE OT PRAWN COCKTAIL,
Marie-rose, cucumber, bloody mary tuile, lemon gel
(SD, CR, E, MO) (GF)
11.75

BUTTERNUT & BEETROOT TARTARE
Carrot, pine nut, beetroot, caper
(N, SD) (GF, VE)
9.75

MAINS

WILD MUSHROOM PAPPARDELLE
Pickled wild mushroom, mushroom purée, parmesan,
watercress, truffle oil
(SD, G, L) (V) (Can be Vegan)
19.95

SMOKED HADDOCK AND MUSSEL CHOWDER
Pan fried hake, cod cheeks, clams, saffron potatoes, dashi
kombu cream sauce, coastal sea herbs, nasturtium oil
(C, L, F, CR, MO, SD)
25

CATCH OF THE DAY
Gluten free beer batter, hand cut chips, tartare sauce,
crushed minted peas, lemon
(E, F, SD) (GF)
17.95

PORK SAUSAGE & MASH
Onion and stout reduction
(L, MU, G, SD)
15

THE OT BURGER



17.95

SIDES

TENDERSTEM BROCCOLI (L, N, SD) 5
Chilli & orange butter, smoked almond

SKINNY FRIES (GF) 3.75

AGED PARMESAN & TRUFFLE HAND CUT CHIPS (L) 4.45

SMOKED BACON, CABBAGE & PEAS (L) 4

DINNER MENU

STARTERS

THE OT PRAWN COCKTAIL
Marie-rose, cucumber, bloody mary tuile, lemon gel
(SD, CR, E, MO) (GF)
11.75

SMOKED CHICKEN BALLOTINE
Wild mushroom duxelles, beetroot slaw, black pudding
puree, chicken skin crisp
(G, SD, L)
10.95

PORK & SCALLOP
Apple, butternut squash & kohlrabi salad, almond,
buttermilk dressing
(MO, SD, L, N, G, C)
13.25

BUTTERNUT & BEETROOT TARTARE
Carrot, pine nut, beetroot, caper
(N, SD) (GF, VE)
9.75

SMOKED SALMON BEIGNET
Cucumber jelly, horseradish emulsion, cley smoked salmon
(G, CR, E, L, F, SD, LU, MO)
10.50

MAINS

WOLKHAM ESTATE VENISON LOIN



parmesan triple cooked chips, smoked truffle butter, Au
Poivre sauce
(MU, SD, L, E) (GF)
33

THE OT BURGER
Beef patty, Burtons smoked bacon, OT burger sauce, pink
onions, baby gem, Monterey jack cheese, fries
(G, L, SD, E, SE) (Can be GF)
17.50

PORK BELLY & CHEEK
Smoked pork fat potato, sour apple, celeriac remoulade,
black garlic and yeast extract emulsion
(C, E, L, G, MU, S, SD)
25.95

NORFOLK FRIED CHICKEN
Jalapeno & white miso slaw, smoked nuts & seeds, carrot,
coriander, sriracha mayo
(MU, L, E, SD, SE, PE, S) (GF)
17.95

SMOKED HADDOCK AND MUSSEL CHOWDER
Pan fried hake, cod cheeks, clams, saffron potatoes, dashi
kombu cream sauce, coastal sea herbs, nasturtium oil
(C, L, F, CR, MO, SD)
25

CHILLI, CRAB & LIME LINGUINE
Pan fried sea bream, chilli oil, parsley
(G, CR, E, F, L, SD)
24

CATCH OF THE DAY
Gluten free beer batter, hand cut chips, tartare sauce,
crushed minted peas, lemon
(E, F, SD) (GF)
17.95

WILD MUSHROOM PAPPARDELLE
Pickled wild mushroom, mushroom purée, parmesan,
watercress, truffle oil
(SD, G, L) (V) (Can be Vegan)
19.95

SIDES

TENDERSTEM BROCCOLI (L, N, SD) 5
Chilli & orange butter, smoked almond

PUMPKIN HOUSE FOCACCIA (L, G) 5
Smoked bone marrow butter



— SUNDAY LUNCH —

STARTERS

THE OT PRAWN COCKTAIL

Marie-rose, cucumber, bloody mary tuile, lemon gel
(SD, CR, E, MO) (GF)
11.75

SMOKED CHICKEN BALLOTINE

Wild mushroom duxelles, beetroot slaw, black pudding
puree, chicken skin crisp
(G, SD, L)
10.95

PORK & SCALLOP

Apple, butternut squash & fennel salad, almond, buttermilk
dressing
(MO, SD, L, N, G, C)
13.25

BUTTERNUT & BEETROOT TARTARE

Carrot, pine nut, beetroot, caper
(N, SD) (GF, VE)
9.75

SMOKED SALMON BEIGNET

Cucumber jelly, horseradish emulsion, cley smoked salmon
(G, CR, E, L, F, SD, LU, MO)
10.50

THE OT ROASTS

(subject to availability)

SIRLOIN OF HEREFORD LONGHORN BEEF **OR** NORFOLK PORK LOIN

Duck fat roast potatoes, seasonal vegetables, Thornham
pudding, red wine jus
(G, L, SD, C, E, MU, D)
ADULT 19.75 – CHILD 9.95

WILD MUSHROOM & BRAISED LEEK WELLINGTON

Garlic & thyme roast potatoes, seasonal vegetables
(SD, N, L, E, G) (V)
18.75



THE OT BURGER

Beef patty, Burtons smoked bacon, OT burger sauce, pink onions, baby gem, Monterey jack cheese, fries
(G, L, SD, E, SE) (Can be GF)
17.50

NORFOLK FRIED CHICKEN

Jalapeno & white miso slaw, smoked nuts & seeds, carrot, coriander, sriracha mayo
(MU, L, E, SD, SE, PE, S) (GF)
17.95

CATCH OF THE DAY

Gluten free beer batter, hand cut chips, tartare sauce, crushed minted peas, lemon
(E, F, SD) (GF)
17.95

WILD MUSHROOM PAPPARDELLE

Pickled wild mushroom, mushroom purée, parmesan, watercress, truffle oil
(SD, G, L) (V) (Can be Vegan)
19.95

SIDES

TENDERSTEM BROCCOLI (L, N, SD) 5
Chilli & orange butter, smoked almond

PUMPKIN HOUSE FOCACCIA
Bone marrow butter (L, G) 5

CHILLI MARINATED OLIVES (SD) 4.95

SKINNY FRIES (GF) 3.75

AGED PARMESAN & TRUFFLE HAND CUT CHIPS (L) 4.45

SMOKED BACON, CABBAGE & PEAS (L) 4

DESSERTS

FAIRGROUND

Candy Floss, chocolate chip cookies, popcorn, marshmallows, cinnamon doughnuts, fudge, ice-cream cones, vanilla ice-cream, peanut brittle, chocolate dipping sauce
(E, S, G, L, N, PE)



COFFEE CAKE

Coffee and walnut sponge, toffee sauce
(N) (GF, VE)
9.25

STRUDEL BRULEE

Crème brûlée, cinnamon puff pastry twist, apple compote,
vanilla ice-cream
(L, E, G)
9.25

CHEESE BOARD

Selection of cheeses, sour dough crackers, frozen grapes,
red onion chutney
(L, G, SD)
12.95

ICE-CREAM / SORBET

Please ask a staff member for the current flavours
3.25 per scoop

CHILDRENS MENU

MAINS**SPAGHETTI AL POMODORO**

Tomato & vegetable sauce & Parmesan
(G, L, E)
7.95

CHARGRILLED CHEDDER BURGER

Salad & skinny fries
(G, L, E, SD)
7.95

PORK SAUSAGES

Fries, peas
(G, SD, L, MU)
7.95

BATTERED FISH

Garden peas & skinny fries
(F, GF)
7.95

DESSERTS**ICE-CREAM SANDWICH**

