

T H E H E R O

S T A R T E R S

S O U P O F T H E D A Y

Seasonal soup, sourdough **6.5**



T H A I C U R R Y P R A W N S

Mango, coconut feta, lobster foam, nori salt, cashews, curried yoghurt, nasturtium **10**



G R E S S I N G H A M D U C K S P R I N G R O L L

Vanilla-pickled mooli, burnt blood orange, miso mayo, apple pearls with crushed prawn crackers **9.5**

H E R I T A G E T O M A T O & B A S I L B U R R A T A S A L A D

Compressed watermelon, frozen grapes, garlic crisps, Blakeney leaf, white balsamic dressing **9**



S I D E S

Mixed Olives **4.5**

Blakeney leaf salad **4.5**

Bread, oil and balsamic **4.5**

Triple Cooked Chips **4.5**

Truffle, rosemary & parmesan chips **5.5**

Seasonal greens **4.5**

Beer battered onion rings **4.5**

Fries **4**

M A I N S

F I S H & C H I P S

Beer battered haddock, triple cooked chips, tartar, minted peas **16.5**

Make it vegan! **15**



P I E O F T H E D A Y

Ask us for today's special! (please allow 20 minute cooking time) **16.5**

H E R O B U R G E R

Double patty with red onion jam, crispy bacon, homemade burger sauce, melted cheddar, gherkins and fries **16.5**



S U P E R F O O D S A L A D

Citrus quinoa, avocado, tenderstem broc, roasted sweet potato, padron peppers, heritage tomatoes **15.5**



Add hot smoked salmon or chicken **4**

8 O Z S I R L O I N

Cherry vine tomatoes, flat mushroom, beer battered onion rings, garlic & herb butter with truffle and parmesan chips **29**



T O D A Y ' S C A T C H

Ask your server for today's catch!

Market price


V E G G I E B U R G E R

Candied beetroot, chickpea & pickled ginger patty, tomato salsa, melted Binham, toasted corn bun, slaw, fries **16**



C A J U N B U T T E R M I L K C H I C K E N

Sumac flatbread, orange cous-cous, roasted peppers & nduja, pomegranate, basil and harissa yoghurt **20**

Can be vegan  Vegetarian  Can be gluten free 

FOR ALL ALLERGEN INFORMATION, PLEASE ASK

T H E H E R O

DESSERTS

COCONUT PANNA COTTA

Pineapple & ginger salsa, lime curd, miso honey crumb, coriander **9**

STICKY TOFFEE PUDDING

Salted caramel sauce and salted caramel ice cream **7**

HAZELNUT & BAILEYS TIRAMISU

Roasted hazelnut, feuilletine, chocolate crumb **9**

CHEESEBOARD

Norfolk cheeses, spiced apple chutney, grapes, crackers **7/14**



DANN'S NORFOLK ICE CREAM SCOOP **2 (3 FOR 5)**

Vanilla, strawberry, mint choc chip, salted caramel, chocolate

SORBET

Lemon, apple, raspberry, orange



COCKTAILS 9

APEROL SPRITZ

Aperol Aperitivo, Prosecco, orange bitters, soda

NEGRONI

Bombay Sapphire gin, Campari, Martini Rosso

AMARETTO SOUR

Disaronno Amaretto, Buffalo Trace Bourbon, lemon juice, egg white

OLD FASHIONED

Buffalo Trace Bourbon, Brown sugar, Angostura bitters

ESPRESSO MARTINI

Absolut Vanilla, Kahlua Liqueur, Espresso, sugar syrup, chocolate bitters

BLOODY MARY

Stoli vodka, Big Tom, lemon juice, chilli flakes and tobasco.

HOT DRINKS

Fresh ground Norwich Red Roaster coffee beans

HOT CHOCOLATE **3.75**

LATTE **3.75**

FLAT WHITE **2.75**

CAPPUCCINO **3.75**

AMERICANO **3**

ESPRESSO **2.75**

DOUBLE ESPRESSO **3**

BREW TEA CO.

We think a good brew is VERY important which is why we have picked the Brew Tea Co. 100% rolled whole leaves, natural ingredients, hand packed in Manchester.

ENGLISH BREAKFAST **2.75**

LEMON & GINGER **2.75**

EARL GREY **2.75**

MOROCCAN MINT **2.75**

V e g a n o p t i o n



V e g e t a r i a n



G l u t e n f r e e o p t i o n



F O R A L L E R G E N I N F O R M A T I O N , P L E A S E A S K