



*Homemade Sourdough & Butter* V £3.5 / *Nocellara Olives* VG £4.5

*Black Lion Mezze Board for 2* £16

### STARTERS

*Pea Soup, mint dressing, croutons* VG £8

*Dingley Dell Serrano Style Ham, Waldorf salad* GF £10

*Smoked Haddock Fish Cake, cucumber salad, tartare sauce* £9.5/16

*Burrata & Heritage Tomatoes, fennel, basil, sourdough croutons* V GF £9/£15

*Green & Yellow Bean Salad, new potatoes, olives, heritage tomatoes, soft hens egg, Nicoise dressing* V GF £8/12

*Crispy Squid "Fritto", lemon aioli* £8.50

### MAINS

*Breaded Plaice, courgette, baby gem, pea puree, preserved lemon* GF £21

*8oz hand Pressed Beef Burger, caramelised onions, cheese, gherkin salad, fries* £17.5

*Orchard Farm Pork Chop, Swiss chard, rosemary beans, braised red onions* GF £22

*8oz Onglet or Ribeye Steak, yellow fine beans, shallot, fries, Café de Paris hollandaise* £22/28

*Vegan Mushroom, Spinach & Truffle Vol-au-Vent, watercress velouté* VG £17.5

*Butterflied Mackerel, gazpacho, charred peppers, pickled fennel,* £17

### SIDES

*Tenderstem broccoli & roasted almonds* VG GF £4.5 *Minted new potatoes* £4 VG GF / *French fries* VG GF £4

*Rocket & parmesan salad* V GF £4.5

### DESSERTS

*Vanilla Crème Brûlée* V GF £8.5

*Tosier Single Origin Chocolate Mousse, orange caramel, cocoa nib wafer* VG GF £9

*Roast Strawberry Pavlova, strawberry sorbet, white chocolate cream* V GF £8.5

*Iced Coconut Parfait, honey roast peaches* GF DF £8

*Selection of East Anglian Cheese, biscuits* V £11

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 10% will be added to your bill