

BRUNCH & STARTERS

Carrot soup, crème fraiche, parsley
oil 4

Sirloin of beef, salsa verde, red
onion, bun, skinny fries 8

Fish fingers, peas, tartare sauce,
fries 6

Pork Schnitzel, spring onion, lemon
mayonnaise, bloomer, fries 7

Baby beetroot, fried quinoa, crème
fraiche, lemon oi 5

Nutbourne tomatoes, mozzarella,
kale pesto, basil oil, 5

Egg mayo, tomato, capers, radish,
bloomer 6

SHARERS

Ploughman's: In-house cooked ham, Montgomery
cheddar, onion chutney, radish, devilled egg, celery,
apple, campallou 9

Suffolk salami and chorizo, in-house Dingley Dell
ham, ox tongue, chicken liver parfait, toasted 11

Traced right back to the middle of the 18th century Aberdeen Angus Beef has been regarded as arguably the most prestigious cattle breed throughout the world, renowned for producing beef with an unparalleled reputation for superior eating quality driven by marbled meat cuts

All served with onion rings, fries & steak sauce

100g Rump 10

200g Flat iron 9

MAINS

Albert burger, cheese,
ale onions, shredded lettuce,
ketchup, mayo, pickles, fries 9

Confit belly of old spot pork, butter
beans, chorizo 9

Young's beer-battered cod,
twice-cooked chips, crushed minted
peas,
tartare sauce 8

Water melon, aubergine, tomatoes,
mint, goats curd, pumpkin 8


Pork sausages, creamy mash,
onion rings, gravy 8

Southern fried chicken supreme,
house slaw, Cornish blue sauce, 9

Please speak to your server about today's skipper's catch

SIDES

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.



THE PRINCE ALBERT

Warm Norfolk scrapers salad, aioli
4

Macaroni & cheese 5

Skinny Fries/ Twice-cooked chips/
Champ mash 4

Grilled corn on the cob, chilli butter
4

Cold Ratatouille 4

Baby leaves, tomato, onion, lemon
oil 4

PUDDINGS

Upside down pineapple cake, toffee sauce, caramel
ice cream 4


Apple, walnuts & oat crumble, vanilla ice cream 4

Home made donuts, toffee sauce 4

Cheese – choose 1 for £4, 4 for £14.
Mayfield semi soft, Blackstick blue, Ragstone goats
log, Montgomery Cheddar
Served with homemade seeded crackers & chilli
chutney

A selection of Jude's dairy ice cream
– chocolate, vanilla or strawberry 1.5 scoop

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