



Maldon Sea Salt, Garlic & Rosemary Focaccia 5.5  
Marinated Kalamata & Greek Green Olives 5  
Mushrooms on Toast, Confit Garlic Crème Fraîche 9.5  
Puglia Burrata, Roast Heritage Tomato, Salsa Verde 12  
Buttermilk Fried Chicken Wings, House Hot Sauce, Chive Sour Cream 10  
Potted Cromer Crab, Seaweed Butter, Focaccia 11.5

12hr Braised Knebworth Estate Lamb Shoulder, Mint Sauce (to share) 49  
Norfolk Free Range Chicken Supreme, Farmhouse Sausage Meat Stuffing 22  
Priors Hall Roast Pork Loin, Crackling, Apple Sauce 22  
Slow Roast Herefordshire Beef, Creamed Leeks, Horseradish 23.5  
Lytton Arms Cashew & Cranberry Nut Roast 18  
*All Roasts served with garlic & thyme roast potatoes, market vegetables, Yorkshire pudding & Gravy*

Beer Battered Haddock & Triple Cooked Chips Mushy Peas, Tartare Sauce 19.5  
Wild Mushroom Pappardelle, Pine Nuts, Fried Sage, Parmesan 16.5  
Dressed Cromer Crab, Blakeney Leaf, Citrus Mayo, Focaccia 19.5

The Lytton Arms Cauliflower & Broccoli Cheese (to share) 8.5  
Tenderstem Broccoli, Garlic Butter 6  
Market Vegetables, Herb Butter 5  
Garlic & Thyme Roast Potatoes & Gravy 5  
Truffle & Parmesan Fries 7  
Triple Cooked Chips / Skinny Fries 5.5  
Priors Hall Farm Pork Crackling, Apple Sauce 6  
Fried Halloumi, Hot Honey & Chili 6  
Norfolk Peer Potato Salad 4.5

