



Maldon Sea Salt, Garlic & Rosemary Focaccia 5.5
 Marinated Kalamata & Greek Green Olives 5
 Priors Hall Farm Pork Crackling, Apple Sauce 6
 Fried Halloumi, Hot Honey & Chili 6
 Baked Camembert, Toasted Focaccia, Crudites, Pickles 18

Potted Cromer Crab, Seaweed Butter, Focaccia 11.5
 Mushrooms On Toast, Confit Garlic Crème Fraiche 9.5
 Puglia Burrata, Roast Heritage Tomato, Salsa Verde 12
 Buttermilk Fried Chicken Wings, House Hot Sauce, Chive Sour Cream 10
 Grilled Norfolk Asparagus, Smoked Bacon Crumb, Aioli 10.5
 Grilled Cornish Sardines, Tomato & Capers, Olive Oil Crostini 10

Dressed Cromer Crab, Citrus Mayo, Focaccia, Norfolk Peer Potato Salad 19.5
 Wild Mushrooms Pappardelle, Pine Nuts, Fried Sage & Parmesan 16.5
 Herefordshire Sirloin Steak 8oz, Garlic Butter, Triple Cooked Chips, Blakeney Salad 32
 Buttermilk Fried Tandoori Chicken Burger, Garlic & Coriander Aioli, Cos, Pickled Cucumber, Skin On Fries 18
 Organic Knebworth Lamb Skewers, Mint Yoghurt, Harissa & Red Pepper Cous-Cous 21
 Beer Battered Haddock, Triple Cooked Chips, Mushy Peas & Tartare Sauce 19.50
 Knebworth Estate Lamb Burger, Spinach, Red Onion, Garlic & Coriander Aioli, Skin On Fries, 18.5
 Curried Cous-Cous Chickpea Salad, Peppers, Spinach, Toasted Cashews, Raita 13.5
Add Tandoori Chicken 5 or Halloumi 4.5

Celebration Of Knebworth Lamb - To Share
 Norfolk Peer Potatoes, Tenderstem Broccoli & Red Wine Jus

Norfolk Peer Potato Salad 4.5
 Truffle Mac N Cheese 6
 Triple Cooked Chips / Skinny Fries 5.5
 Tenderstem Broccoli, Garlic Butter 6

Honey & Mustard Garden Salad 4.5
 Truffle & Parmesan Fries 7
 Bang Bang Potatoes Chive Sour Cream 6
 Beer Battered Onion Rings 5

Red Wine Jus 3

Garlic Aioli 2

Peppercorn Sauce 3

