



Winter Menu

Serving Monday - Saturday in December | 6pm - 9:30pm

Excluding Christmas Eve through to Boxing Day

Starters

Roasted shallot & thyme soup 5.50 (v)
sundried tomato straw

Bubble & Squeak croquet 6.75
cauliflower cheese velouté

Smoked salmon & charred cucumber 7.50
confit lemon salad and a dill dressing

Creamed Binham blue pickled pear 6.50 (v)
port dressing and grated walnuts

Ham hock scotch egg 7.00
piccalilli and vegetable crisps

Lemon tiger prawns 9.25
crab mayonnaise, avocado mousse and a tomato dressing

Mains

Bacon wrapped turkey 16.00
sage and red onion stuffing, roasted potatoes, slow roasted winter vegetables, sprout tops and chestnuts

Slow cooked beef cheek 17.00
horseradish mash, marmite glazed carrots, mushroom and shallot gravy

Chargrilled sirloin of beef 24.00
garlic and rosemary hasselback potatoes, roasted root vegetables, spinach, salsa verde and a red wine sauce

Roasted cod 16.50
cabbage and bacon, sautéed potatoes, pea purée and a parsley oil

Butternut squash dumplings 14.00 (v)
salt baked celeriac, woodland mushroom stew and truffle oil

The Copper Kitchen burger 14.50
double stacked with cheddar cheese, smoked bacon, tomato chutney and triple cooked chips

Pan fried sea bass 18.00
parsnip and Norfolk dapple croquet, red onion compote, crispy kale and a mussel sauce

Sides 2.75

Mixed salad or vegetables | Buttered new potatoes | Triple cooked chips | Grilled flat mushrooms

Desserts

Sticky toffee pudding 6.50
toffee sauce and salted caramel ice cream

Winter trifle 6.75
cherry and Battenberg

Christmas pudding 6.50
rum and raisin purée with a brandy ice cream

Chocolate brownie 6.75
eggnog ice cream

British cheeses 7.35
chutney, crackers and frozen grapes

Ice cream & sorbet 5.00
Please ask your server for today's selection

Irish coffees 6.00

Jameson | Baileys | Tia Maria | Disaronno | Kahlua

Pudding Wine 4.50 Late harvest sauvignon blanc

Our food is prepared where nuts and other allergens are prepared, ask if you need any advice (v) vegetarian