

M E N U

Homemade soup of the day- Please see specials

Smoked duck, candied walnut, rocket & parmesan salad, sweet balsamic reduction <i>tn/d/su</i>	6.5
Tempura king prawns, sweet chilli sauce <i>cr/su/gf</i>	7
Home cured salmon, miso confit egg yolk, pickled & candied beetroot salad <i>f/e/su/gf</i>	7
Feta cheese croquettas, peach chutney, basil oil <i>m/g/e/su/v</i>	7.5
Local ham fritters, apple & fennel slaw, Gin & horseradish dressing <i>g/e/c/su/m</i>	7.5
GT onion bhaji Scotch egg, Tarka dahl, coriander yoghurt <i>su/g/e/c</i>	7.5

Steak of the day- Please see specials

Catch of the day- Please see specials

Crispy GT ale battered fish, hand cut chips, mushy peas, parsley tartare <i>g</i>	12
The GT falafel burger: topped with vegan sweet chilli mayo, baby gem lettuce & tomato, chunky hand cut chips, battered onion rings <i>su/g/vg/v</i>	12
Roasted cauliflower & chickpea jalfrezi <i>(style)</i> , wild rice, charred lemon, coriander yoghurt <i>v/m/c/mu/g/su</i>	13
The GT rump burger: served in a ciabatta bun with local cheddar & streaky bacon, chunky hand cut chips, red onion marmalade, horseradish crème fraiche <i>g/e/su/m</i>	13
Ultimate GT fish pie, seasonal vegetables <i>cr/ff/d</i>	14
Pork two ways: Braised, crispy pork belly & pan fried tenderloin, crisp kale, potato gratin, baby leeks, burnt apple jus <i>(Please allow 15-20 minutes) su/c/m</i>	16.5
Zarzuela de mariscos – Spanish spiced shellfish stew finished with almonds, garlic & parsley, served with corn bread <i>su/mo/cr/tn/g</i>	17.5
Barbecued rump of Norfolk spring lamb, new season asparagus, peas, broad beans, chorizo, chimichurri sauce jus <i>(Please allow 15-20 minutes) g/su/mu</i>	17.5

Sides: Chunky hand cut chips - Skinny fries - Sweet potato fries - Creamy mash

Seasonal greens - Mixed salad - Garlic Bread All 3

Warm, caramelised apple & polenta cake, Greek yoghurt, blueberry ice cream <i>g/m/e</i>	6.5
Steamed spiced plum sponge, homemade crème anglaise <i>g/d/su/e</i>	6.5
Banana parfait sandwiched between banana bread, rich cherry sauce <i>d/g</i>	6.5
Lime leaf crème brulee, cardamom shortbread <i>m/e/g</i>	6.5
White chocolate & raspberry cheesecake, glazed with elderflower & Gin jelly, raspberry sorbet, frozen raspberries <i>m/g/su/so</i>	7
GT Chocolate tiffin, pistachio & strawberries <i>g/m/so/e/tn</i>	7
Selection of Danns, Norfolk dairy ice creams <i>m</i>	2.5/scoop
Norfolk cheese board – selection of local Norfolk cheese & gin jam <i>g/m</i>	8

Espresso martini 8 Liqueur coffee - Calypso, Irish, Seville 6

(c) celery (g) cereals that contain gluten – including wheat (such as spelt and Khorasan), rye, barley and oats (cr) crustaceans – such as prawns, crabs and lobsters (e) eggs (f) fish (l) lupin (m) milk(mo) molluscs – such as mussels and oysters (mu) mustard (tn) tree nuts – including almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts (p) peanuts (se) sesame seeds (so) soybeans (su) sulphur dioxide and sulphites (if they are at a concentration of more than ten parts per million) (gf) Gluten Free (df) Dairy Free (vg) Vegan