



DECEMBER MENU 2023

STARTERS

HOMEMADE SOUP OF THE DAY FRESHLY BAKED CIABATTA AND BUTTER £7.50 (VGA) (GFA)

LUXURY KING PRAWN MARIE ROSE COCKTAIL SERVED ON CRISP SALAD ACCOMPANIED BY A LEMON WEDGE, GRANARY BREAD AND BUTTER £8.95

HOT SMOKED SALMON PATE SERVED WITH CROSTINI AND SALAD £8.95

CRUMBED BRIE WEDGES SERVED WITH A TOMATO SALSA AND HOUSE SALAD £7.95 (V)

HAM HOCK AND WHOLEGRAIN MUSTARD TERRINE WITH PICKLED CARROTS, CROSTINI AND FESTIVE RED ONION CHUTNEY £8.50

FRESHLY BAKED BREAD AND OLIVE PLATTER CIABATTA AND ROSEMARY INFUSED FOCACCIA, MARINATED ITALIAN OLIVES, EXTRA VIRGIN OLIVE OIL AND BALSAMIC DIP £7.50 (V) (GF)

CRISPY SQUID FRIED IN A LIGHT AND CRISPY TEMPURA BATTER SERVED WITH A SWEET CHILLI DIPPING SAUCE £7.95 (GF)

ASIAN TEMPURA VEGETABLES, SERVED WITH OUR IN-HOUSE ASIAN STYLE DIPPING SAUCE £7.50 (GF) (V)

MAINS

NORFOLK ROAST TURKEY BREAST SERVED WITH ROAST POTATOES, SEASONAL MIXED VEGETABLES, BUTCHER'S PIG IN BLANKET, YORKSHIRE PUDDING CRANBERRY STUFFING, CREAMY DAUPHINOISE POTATOES, TOPPED WITH A RICH STOCK GRAVY £18.95

ROAST BEEF, LOCALLY REARED TOPSIDE OF BEEF SERVED WITH ROAST POTATOES, SEASONAL MIXED VEGETABLES, YORKSHIRE PUDDING, CRANBERRY STUFFING, CREAMY DAUPHINOISE POTATOES AND TOPPED WITH A RICH STOCK GRAVY £18.95

8OZ SIRLOIN STEAK CLARKES OF HEVINGHAM 8OZ SIRLOIN STEAK COOKED TO YOUR LIKING AND SERVED TRADITIONALLY WITH GRILLED TOMATO, MUSHROOMS, ONION RINGS, CHUNKY GOURMET CHIPS AND A SALAD GARNISH £26.95 (GFA)
ADD STILTON SAUCE £3.95 ADD PEPPERCORN SAUCE £3.95

VENISON BOURGUIGNON, LOCALLY FARMED VENISON BOURGUIGNON WITH CARROTS & CHESTNUT MUSHROOMS SERVED WITH WHOLEGRAIN MUSTARD MASH £16.50

CHICKEN BREAST PAN FRIED THEN BOUND IN A STILTON AND MUSHROOM CREAMY SAUCE, SERVED ON A BED OF LINGUINI, SERVED WITH HOUSE SALAD AND TOASTED CIABATTA £16.95

SEAFOOD LINGUINI BOUND IN A CREAMY SAUCE WITH SALMON, KING PRAWNS AND COURGETTES, SERVED WITH LIGHTLY TOASTED BRUSCHETTA, DRIZZLED WITH DILL INFUSED OIL £17.95

SALMON AND COD FISH CAKES SERVED WITH BABY NEW POTATOES MIXED SALAD AND HOUSE SWEET CHILLI TOMATO SALSA £16.50

SIGNATURE STEAK AND ALE PIE, SHORTCRUST PASTRY PIE FILLED WITH CHUNKS OF TENDER NORFOLK BEEF AND BABY ONIONS IN RICH ALE GRAVY, SERVED WITH SEASONAL VEGETABLES, A CHOICE OF EITHER CREAMY MASHED POTATOES OR GOURMET CHUNKY CHIPS AND LASHINGS OF RICH GRAVY £17.50

THE BIRD IN HAND BURGER, TOPPED WITH MATURE CHEDDAR CHEESE, SERVED IN A LIGHTLY TOASTED DEMI BRIOCHE BURGER BUN WITH CRISP LETTUCE, BEEF TOMATO, RED ONIONS AND OUR TANGY BURGER SAUCE, FINISHED WITH HOUSE COLESLAW, CHUNKY GOURMET CHIPS AND ONION RINGS £16.95 (GFA) ADD BACON £1.95

OUR CLASSIC CHICKEN BURGER, CHICKEN BREAST COATED IN OUR SIGNATURE (SLIGHTLY SPICY) BIRD FRIED CHICKEN CRISPY CHICKEN COATING, TOPPED WITH CHEDDAR CHEESE AND SERVED IN A TOASTED BURGER BUN WITH FIRECRACKER MAYONNAISE, LETTUCE AND TOMATO, WITH OUR GOURMET CHIPS AND COLESLAW £16.95 (GFA)

TRADITIONAL BUTCHER'S SAUSAGE AND MASH. SERVED ON A BED OF CREAMY MASHED POTATO WITH VEGETABLES AND RICH CARAMELISED ONION GRAVY £15.95 (VA) (GFA)

NORTH SEA HADDOCK 7oz – 8oz FILLET DEEP-FRIED IN TRADITIONAL GOLDEN BATTER SERVED WITH OUR GOURMET CHUNKY CHIPS, GARDEN PEAS, HOMEMADE TARTARE SAUCE AND LEMON WEDGE £16.95 (GF)

CARROT AND MIXED VEGETABLE WELLINGTON CARROT AND MIXED VEGETABLE MARMALADE SPICED WELLINGTON WRAPPED IN PUFF PASTRY SERVED WITH DAUPHINOISE POTATOES, MIXED VEGETABLES, ROAST POTATOES, YORKSHIRE PUDDING, CRANBERRY STUFFING AND TOPPED WITH A RICH GRAVY £17.50 (V)

RISOTTO GRATIN WALNUT, SPINACH AND CREAMY GOATS CHEESE RISOTTO GRATIN TOPPED WITH PARMESAN SERVED WITH HOUSE SALAD AND GARLIC CIABATTA £16.95 (V)

ITALIAN LINGUINI BOUND IN A RICH MEDIUM SPICED TOMATO SAUCE WITH “CHICKEN STYLE” VEGAN SOY PIECES SLOW COOKED PEPPERS AND OLIVES, SERVED WITH A LIGHTLY TOASTED BRUSCHETTA DRIZZLED WITH A GARLIC INFUSED EXTRA VIRGIN OLIVE OIL £16.95 (V) (VGA)

VEGAN SWEET POTATO TART SWEET POTATO AND RED ONION MARMALADE IN A SEEDED SHORTCRUST PASTRY TART, WITH SKINNY FRIES AND SALAD £15.95 (VG)(GF)

LIGHTER LUNCH OPTIONS (ONLY SERVED LUNCHTIMES)

SAUSAGE CIABATTA GARNISHED WITH RED ONION CHUTNEY, SERVED WITH CHUNKY CHIPS AND MIXED SALAD £11.45

NORFOLK TURKEY BREAST, STUFFING, CRANBERRY SAUCE AND MIXED SALAD SERVED IN A WARM TORTILLA WRAP SERVED WITH GOURMET CHUNKY CHIPS £11.45

BIRD FRIED CHICKEN WRAP, BREADCRUMBED TENDERS, GRILLED BACON, FRESH SALAD DRIZZLED WITH BBQ SAUCE, SERVED WITH CHUNKY CHIPS AND AIOLI DIPPING SAUCE £11.50

BACON, BRIE & CRANBERRY CIABATTA PRIME BACK BACON, MELTED BRIE & CRANBERRY SAUCE SERVED IN A WARM CIABATTA SERVED WITH CHIPS & SALAD GARNISH £11.50

BRIE AND CRANBERRY CIABATTA MELTED BRIE AND RICH CRANBERRY SAUCE SERVED IN A WARM CIABATTA SERVED WITH CHIPS AND SALAD GARNISH (V) £10.50

PRAWN MARIE ROSE CIABATTA, NORTH SEA KING PRAWNS IN A MARIE ROSE SAUCE SERVED IN A WARM CIABATTA ACCOMPANIED BY GOURMET CHUNKY CHIPS AND A SALAD GARNISH £10.50

YOUNG ADULT MENU

CHEESEBURGER AND CHIPS £9.25

MINI ROAST (PORK, BEEF OR TURKEY) £9.25

SAUSAGE AND CHIPS £8.25

SCAMPI AND CHIPS, CHUNKY CHIPS AND PEAS £9.25

BATTERED CHICKEN FILLETS, CHIPS AND SALAD GARNISH £9.25 (V)

BEEF LASAGNE, GARLIC BREAD AND SALAD £9.25

CHOICE OF PEAS OR BAKED BEANS

DESSERTS

CHOICE OF ICE CREAM £5.45

RICH CHOCOLATE BROWNIE WITH VANILLA ICE CREAM AND A RASPBERRY AND MANGO COULIS £5.45 (GF)

STICKY TOFFEE PUDDING SERVED WITH TOFFEE SAUCE AND ICE CREAM £5.45

DESSERTS

CHRISTMAS PUDDING WITH EITHER BRANDY BUTTER OR POURING CREAM £7.95 (VG)

SEASONAL CRUMBLE SERVED WITH CUSTARD OR ICE CREAM (PLEASE ASK YOUR SERVER) £8.50 (V)

CHEESECAKE OF THE DAY SERVED WITH LOCAL VANILLA POD ICE CREAM £8.50

STICKY TOFFEE PUDDING SERVED WITH CUSTARD OR ICE CREAM £8.50 (V) (GF)

SELECTION OF ALBURGH ICE CREAMS OR SORBETS £7.50 (VGA)

BIRD IN HAND CHEESEBOARD, MATURE CHEDDAR, BRIE AND STILTON SERVED WITH FROZEN GRAPES, CRACKER SELECTION, SALTED BUTTER AND CHUTNEY £10.95

ITALIAN CHOCOLATE FONDANT AN INTENSELY RICH HOT CHOCOLATE FONDANT SERVED WITH CLOTTED CREAM ICE CREAM AND SHORTBREAD BISCUITS £7.95