

Enticing Entrees

Cumin scented deep fried whitebait, tartare sauce and homemade bread		£7.95
Bourbon glazed pork belly and chorizo dippers with ranch sauce		£7.75
Crab and avocado stack red pepper coulis and toasted brioche		£7.95
Whole baked camembert studded with garlic and rosemary, accompanied by apple and real ale chutney with baked crostini (v)		£7.50
Thai chicken pancakes, plum sauce, cucumber and spring onion		£8.25
Smooth chicken liver pâté, red onion marmalade and toasted crostini		£6.95
Classic prawn, crayfish and smoked salmon cocktail with artisan bread		£7.25
Fresh steamed mussels with cider, cream, smoked pancetta, leeks and homemade bread		£7.75
Mulled wine poached pear, Roquefort and walnut salad with port and tarragon dressing (v)		£6.95
Chef's homemade soup of the day with homemade bread and butter (v)		£4.95
Selection of artisan breads with flavoured oils and aged balsamic vinegar	1 x Person	£2.75
	2 x People	£4.75

Antipasti Platters

(Ideal for Sharing)

Antipasti Meat Platter

A selection of continental meats, and chicken liver pate, with olives, mozzarella sticks, chilli peppers, caper berries, flat bread and aioli

£16.95

Fish Platter

Crevettes, steamed mussels, prawn and crayfish, smoked salmon, Cromer crab, whitebait, crispy calamari, flatbread with a lemon and dill mayonnaise

£19.95

Side Dishes

Bowl of roasted chorizo	£4.25
Garlic bread	£2.95
Garlic bread with cheese	£3.75
House salad	£3.95
Homemade slaw	£2.95
Panaché of market vegetables	£3.95
Bowl of olives and feta cheese	£4.25
Chunky homemade chips	£3.25

Dishes of Distinction

Pan-roasted duck breast with sauté potatoes and pancetta, fine green beans and Cumberland sauce	£19.95
Chicken Cordon Bleu; chicken breast coated in panko breadcrumbs, filled with smoked ham and Gruyere, and served with dauphinoise potatoes and duxelles mushroom sauce	£17.95
Chef's homemade steak and kidney pudding on creamy mash with a rich gravy	£13.25
Individual fillet of beef wellington on horseradish mash with a Madeira truffle sauce	£22.95
Fillet of beef wrapped in bacon, stuffed with confit garlic, on a rosti potato served with a blue cheese sauce	£24.95
Wild mushroom and fillet of beef stroganoff with saffron rice	£16.95
A trio of speciality sausages with creamy mash and rich red onion gravy	£12.95
Pressed belly of pork with sausage and apple stuffing, served with a potato cake and an Aspoll cider jus	£16.95
Malaysian beef rendang with basmati rice and garlic coriander naan bread	£14.95
King Billy's full rack of sticky ribs served with a house salad and homemade slaw	£18.95
Oven-baked lasagne verdi with a Mediterranean salad and garlic bread	£13.95
Served with a panache of market vegetables as appropriate	

Dishes of Fishes

Pan-fried sea bass fillet with dauphinoise potatoes, crab and lobster velouté and a panaché of market vegetables	£17.95
Baked salmon fillet with a country mussel stew	£17.95
Homemade fishcakes served with a Russian salad and a tomato relish	£16.95
Luxury fish pie; mixed seafood in a creamy dill sauce topped with creamy mash and grated cheese, served with house salad	£14.95
Good 'Cod Almighty'; beer-battered fillet of cod with mushy peas and homemade chunky chips	£12.95
Crispy scampi tails served with a house salad, chunky chips and tartar sauce	£12.95

Char-Grilled Steaks

10oz Sirloin Steak	£23.95
10oz Rib-Eye Steak	£23.95
8oz Fillet Steak	£25.95
16oz T-Bone Steak	£27.95
Sauces to accompany steaks;	£2.25ea
Pepper sauce	
Diane sauce	
Blue cheese sauce	

All steaks accompanied by mushrooms, roast vine tomatoes, and a choice of homemade chunky chips, creamy mash, jacket, or new potatoes

Also, why not try our selection of mustards?

Homemade Shortcrust Pastry Pies

Beef & mushrooms in an ale gravy pie	£13.95
Chicken, leek and ham pie	£13.95

Served with a panache of market vegetables and a choice of homemade chunky chips, creamy mash, jacket, or new potatoes

Vegetarian Verve

Grilled halloumi stack with charred vegetables served with beetroot and orange dressing	£13.95
Filled puff pastry pillow of roasted sweet potato, butternut squash, apricots and almonds bound by a tomato and harissa sauce	£13.95
Oven roasted Greek vegetable moussaka served with a Greek salad and garlic bread	£13.95
Chickpea, aubergine and spinach dhansak with scented basmati rice, mango chutney, and poppadum	£12.95
Trio of vegetarian sausages on champ mash, served with blue cheese sauce and vegetables	£12.95
Mozzarella and Mediterranean vegetable wellington with tomato and thyme sauce and your choice of homemade chunky chips, creamy mash, or new potatoes	£14.95
Wild mushroom and cashew nut stroganoff with infused rice, tomato and red onion salad	£13.95

Naughty But Nice!

Cambridge burnt crème brulee served with fruit compote and shortbread	£6.75
Chef's homemade vanilla cheesecake served with topping of the day	£6.75
Rich chocolate brownie with vanilla pod ice cream	£6.75
King Bill's tropical mess: mango, pineapple, papaya, passion fruit, cream, meringue	£6.75
White and dark chocolate bread and butter pudding with custard	£6.75
Trio of luxury ice creams with sugar curls	£5.95
Poached strawberry and white chocolate custard trifle	£6.75
English and continental cheeseboard selection with crackers and chutney	£7.95

Tea & Coffee

Tea for one	£2.25	Cappuccino	£2.75
Tea for two	£3.50	Latte	£2.75
Earl Grey	£2.25	Mocha	£2.95
Fruit tea	£2.25	Espresso	£2.25
Green tea	£2.25	Double espresso	£3.50
Peppermint tea	£2.25	Freshly ground black/white coffee	£2.50
Fresh mint tea	£2.25	Gaelic coffee with cream	£6.25
Hot chocolate with whipped cream	£3.95	Calypso coffee with cream	£6.25
		Napoleon coffee with cream	£6.25
		Cointreau coffee with cream	£6.25

Decaffeinated versions of above available

Special dietary requirements can be catered for, please speak to one of our team and advise us at time of ordering

A 10% service charge will be added to parties of 10 or more

Dishes of the day available to view on the blackboard, please see for details

Lunchtime lighter bites menu also available; Mon - Fri 12-2,
Sat 12-5pm

En-suite accommodation available