

Focaccia, dipping oil & balsamic £5	G, SU
Olives – nocellara, manzanilla, kalamata & Bella di Cerignola £5	GF
Crispy Whitebait, lemon & pepper mayonnaise £5	F, E, G
Salt & pepper squid, wild garlic aioli £5	MO, M, SU, G



Starters

Panfried Monkfish, pak choi, pineapple salsa £10	F / GF
Kiwi crostini, mint crème fraiche, mint oil £8	G, M
Mushroom parfait, borettane onions, truffle sourdough £8	F, M, / GF
Glazed Cajun chicken wings, creamy blue cheese dip £9	M, SU, MU / GF
Seared scallops, caramelised apple puree, bacon jam, parmesan crisp £12	MO, M, GF, SU
Confit duck croquette, red plum chutney, pickled local beetroot £9	M, G, E, SU, MU
Mini Buddha Bowl – avocado, edamame, cucumber, carrot, red cabbage slaw, spring onion, pickled ginger, sesame, black rice, soy honey dressing £6 <i>add smoked salmon</i> £4 <i>grilled chicken</i> £3	SE, SO, E, / VF, GF

Mains

Norfolk venison, salsify puree, dauphinoise potatoes, sautéed mushrooms, Cavallaro Nero, berry jus £29	M, SU, / GF
Orange & sage pork tenderloin, hazelnut crumb, potato fondant, Sauce Robert, purple sprouting broccoli, swede puree £23	M, G, MU, N
Pan fried lamb cutlets, garlic & rosemary potato stack, sugar snaps, radish, onion puree, lamb jus £25	M, SU / GF
Crab & king prawn fettuccine, chilli, ginger & garlic sauce £21	F, M, CR, SU / GF
Pan fried loin of halibut, crushed local new potatoes, fine beans, dashi velouté £23	F, M, SU / GF
Vegetable kofta, cauliflower rice, tzatziki, coriander, olives, pomegranate, pitta, Ed's spicy mango chutney £17	SO / VO, GFO
Big Buddha bowl - avocado, edamame, cucumber, carrot, red cabbage slaw, spring onion, pickled ginger, sesame black rice, soy honey dressing £15 <i>add smoked salmon</i> £5 <i>add chicken</i> £4	SE, SO, E, MU / VO

R&C Classics

Battered haddock, chunky chips, mushy peas, tartare sauce £13 / £18	F, G, E, M
Wholetail Whitby breaded scampi, skinny fries, dressed green salad, tartare sauce £17	F, CR, M, E
Classic fish pie, salmon, smoked haddock, prawns, seasonal vegetables £21	F, MO, M, SU
The R&C korma, black rice, garlic naan, Ed's spicy mango chutney Chicken £19 Vegetable £16	G, SE, MU / GFO
Priors flat iron steak (medium rare) patatas bravas, chimichurri, tempura spring onions £26	CE, G, SU / GFO
The R&C burger, cheddar, bacon, gherkin, tomato, brioche bun, onion ring, burger sauce, fries, slaw £19	G, E, M, SU / GF
Portobello mushroom & avocado burger, pretzel bun, fries, carrot slaw, sesame £16	G, E, SE / GF, VF
Smoked brisket burger, lettuce, tomato, crispy onions, BBQ sauce, pretzel bun, truffle & parmesan fries £20	M, MU, SU / GF

Sides - all £5 a dish

Chunky chips <i>add cheddar or truffle oil + £2 M</i>	Skinny fries <i>add cheddar or truffle oil + £2 M</i>
Garlic bread <i>add cheddar + £1.50 M, G</i>	Spring salad bowl
	Purple sprouting broccoli & fine beans

G - CEREALS CONTAINING GLUTEN CE - CELERY CR - CRUSTACEANS E - EGGS F - FISH LU - LUPIN MO - MOLLUSCS MU - MUSTARD M - MILK
SO - SOYA BEANS SE - SESAME SU - SULPHITES PN - PEANUTS NU - TREE NUTS / GFO - GLUTEN FREE OPTION VO - VEGAN OPTION VF - VEGAN FRIENDLY

We kindly ask that you notify us of any allergies or dietary requirements as many dishes can be adjusted to suit your needs. ALL dishes are prepared in a kitchen where nuts are present. All of our salad dressings contain mustard.

Please be aware a discretionary service charge of 10% will be added to tables below 6 diners, and 12.5% to tables above 6. This charge is distributed equally between the lovely staff that serve you.