

Focaccia, dipping oil & balsamic	£5	G, SU
Olives – nocellara, manzanilla, kalamata & Bella di Cerignola	£5	GF
Crispy chilli 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	SE, SO, E, / VF, GF
<i>add smoked salmon</i>	£4	
<i>grilled chicken</i>	£3	
<i>goats cheese</i>	£2	

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
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	SE, SO, E, MU / VO
<i>add smoked salmon</i>	£5	
<i>chicken</i>	£4	
<i>goats cheese</i>	£3	

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 pea fried 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 / GFO

Sides - all £5 a dish

Chunky chips	<i>add cheddar or truffle oil + £2</i> _M	Skinny fries	<i>add cheddar or truffle oil + £2</i> _M
Garlic bread	<i>add cheddar + £1.50</i> _{M, G}	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 in the restaurant below 6 diners, and 12.5% to tables above 6. This charge is distributed equally between the lovely staff that serve you.