



Family owned and run freehouse

Autumn Menu

Nibbles

Mixed olives £5

Focaccia, balsamic dipping oil £5

Assorted breads, whipped butter £5

Starters

White onion and cider soup Copy's Cloud croute, apple £8 V

Tempura prawns Asian slaw, sweet chilli £9

Pan fried mackerel fillet golden beetroot and red pepper ragu, micro herbs £11

Chicken liver pâté toasted focaccia, cornichons £9

Sticky pork belly miso glazed carrot, hazelnut crumb £10

Roast pumpkin fig and feta salad, rocket, pine nuts, crispy sage, balsamic vinaigrette starter £9 main £16 V VO

Mains

Roast rolled pork tenderloin sage and apple pommes Anna, butternut squash puree, kale, cider cream jus £23

Pan fried cod loin parmentier potatoes, mussels, tenderstem broccoli, dashi cream £25

Oven roasted chicken pancetta pearl barley casserole, £22

Beef & ale pie beef shin and R&C pale ale, buttered mash, cavolo nero £21

Pan fried salmon fillet orzo, saffron sauce, spinach, baby vine tomatoes £24

Salt baked celeriac risotto sage, pomegranate, parmesan crisp £20 V

R & C classics

R&C tikka basmati rice, poppadom, fresh lime pickle Chicken £19 Vegetable £16

Fisherman's pie buttered seasonal vegetables £22

Grilled 8oz Prior's sirloin steak field mushroom, tomato, garlic fries, onion ring £28 add peppercorn sauce +£3

Battered haddock chunky chips, mushy peas, tartare sauce £13 / £18

Wholetail Whitby breaded scampi skinny fries, dressed green salad, tartare sauce £18

The R&C burger cheddar, bacon, gherkin, tomato, brioche bun, onion ring, burger sauce, fries, rainbow slaw £19

Portobello mushroom burger seeded bun, fries, tomato & chilli chutney, rocket, slaw £18

Sides - all £5 a dish

Chunky chips add cheddar or truffle oil + £2

Skinny fries add cheddar or truffle oil + £2

Garlic ciabatta add cheddar + £1.5

Onion rings

Buttered Autumn greens

Roast root vegetables

Please let us know of any allergies or dietary requirements. Our allergy menu is available, please ask to see it. Many dishes can be adjusted to suit your needs. ALL dishes are prepared in a kitchen where nuts are present. All our salad dressings contain mustard.

Vegetarian dishes are denoted with a V. Dishes which can be made vegan on request are denoted with a VO.

A discretionary service charge of 10% will be added to tables in the Cellar Bar and Garden Room of 6 or less. 12.5% to tables of more than 6. This service charge is distributed evenly between the lovely staff that serve you. Thank you!

Puddings

Lemon posset pierrette biscuit, citrus parfait, tuile leaf, lemon meringue, lemon gel £7.95

Tiramisu gingerbread biscuit, coffee ice cream, tuile nib chocolate £8.25

Pear amandine pear parfait, pate de fruit, chocolate fudge sauce, biscuit £7.95

Chocolate torte honeycomb, banoffee ice cream, meringue, caramelised banana £8.25

Sticky toffee pudding caramel sauce, maple & walnut ice cream, nougatine decoration £7.50

Brownie hazelnut parfait, roasted hazelnut, hazelnut mini tart £7.95

Apple and blackberry crumble vanilla ice cream £7.75 VE

Affogato: espresso coffee Norfolk vanilla ice cream, opera cake (coffee, almond, chocolate) £7.50

Mini puddings

Brownie hazelnut parfait, roasted hazelnut, hazelnut mini tart £6

Tiramisu gingerbread biscuit, coffee ice cream, tuile nib chocolate £6

Apple and blackberry crumble, vanilla ice cream £6 VO

Mini platter of cheese: two local cheeses, crackers, fruit chutney and fresh fruit £9.50

Ronaldo's Norfolk Ice Creams: chocolate, strawberry, vanilla, salted caramel, coffee, lemon meringue, banoffee, mint chocolate, raspberry ripple £2.50 a scoop Vegan ice creams : chocolate, vanilla £2.50 a scoop

Ronaldo's Norfolk Sorbets: blackcurrant, blood orange, lemon, lime and tequila, mango, passion fruit £2.50 a scoop

Local pudding tipples: Archangel sloe port £3.50 (Dunton) Burn Valley pudding wine £8.50 (Creake)



Staying

*Come stay with us, while
enjoying great food the the
beautiful local area.*



Editors Choice 2024
Pubs-with-rooms

