

Mixed olives 5

Focaccia, balsamic dipping oil 5

Assorted breads, whipped butter 5



Starters

Green leek & potato soup, truffle, crusty rolls 8

Game & bacon terrine, quince chutney, walnut bread 9

Brancaster Sloe gin salmon gravlax, baby beets, toasted rye bread, cucumber ribbons 10

Whipped ricotta, chicory leaf, truffle dressing, candied pecans, pickled shallots, micro herbs 9

Crispy crawfish, Cajun tartare, sun blushed tomatoes 9

Mains

Pork porchetta, roasted winter vegetables, rainbow chard, creamed celeriac, kale, wholegrain mustard velouté 23

Walnut crusted salmon, hasselback potatoes, tenderstem broccoli, dill beurre blanc 24

Venison ragu pappardelle, parmesan, pangrattato, rocket 20

Moules Mariniere, white wine, cream, garlic, toasted sourdough 18

Winter vegetable pie, winter greens, buttered mash, gravy 20

Chicken Supreme, new potatoes, carrots, silver skin onions, mushrooms, tarragon dumplings, chicken broth reduction 22

R&C Classics

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

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

Tikka, onion bhaji, basmati rice, mango chutney 16 add chicken 19 add vegetable 16

8oz Ribeye steak, field mushroom, grilled tomato, garlic fries 28 add peppercorn +3

The R&C Burger, cheddar, bacon, gherkin, tomato, brioche bun, burger sauce, fries, coleslaw 19

Black bean burger, sweetcorn relish, gem lettuce, tomato, rocket, fries, coleslaw 18

Sides – all £5 a dish

Chunky chips	<i>add cheddar or truffle oil + 2</i>	Onion rings
Skinny fries	<i>add cheddar or truffle oil + 2</i>	Winter greens
Garlic ciabatta	<i>add cheddar + 1.5</i>	Roasted root vegetables

Puddings

Black forest gateaux, cherry parfait, cherry coulis, red caramel decoration 7.95

Chocolate fondant, pistachio parfait, roasted pistachio, chocolate fudge sauce, green tuile 8.25

Pecan pie, salted caramel ice cream, caramel sauce, caramak 7.50

Black cherry bakewell, kirsch parfait, amarena cherries, green caramel decoration 7.75

Apple & cranberry crumble, warm vanilla custard, tuile leaf decoration 7.50

Warm treacle sponge with vanilla bourbon custard 7.75

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

Mini Puddings

Black forest gateaux, cherry parfait, cherry coulis, red caramel decoration 6

Black cherry bakewell, kirsch parfait, amarena cherries, green caramel decoration 6

Apple & cranberry crumble, warm vanilla custard, tuile leaf decoration 6

Warm treacle sponge with vanilla bourbon custard 6

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

Ronaldo's Norfolk Ice Creams: Chocolate vo, Strawberry, Vanilla vo, salted caramel, coffee, lemon meringue, banoffee, mint chocolate, raspberry ripple 2.50

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

Vegan: chocolate, vanilla 2.50

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



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 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.