
Snacks

Pigs in Blankets, maple glaze, wholegrain mustard, sage (gf) £6

Spiced Candied Pecans (v) (gf) £4

Hazelnut & Rosemary 'Hobnobs', salted butter (v) £6

House Marinated Mixed Olives, clementine, bay, pink peppercorn (v) (gf) £5

Small Plates

'Cheese on Toast', truffled brie custard, red onion jam, crispy onions & chives (v) £11

Roasted Cauliflower & Vintage Cheddar Velouté, pickled cauliflower, crispy shallot & chives (v) (gfo) £8

Chicken Liver Parfait, toasted brioche, clementine, toasted hazelnut & date ketchup £11

Beetroot & Citrus Cured Seatrout, crème fraîche, pickled beetroots, citrus segments & radicchio (gf) £12

Spiced Honey Baked Camembert, toasted sourdough, onion marmalade, garlic & rosemary (v) £16

Large Plates

Norfolk Bronze Turkey Ballotine, sage & onion stuffing, duck fat roast potatoes, glazed carrot, parsnip purée, roasted sprouts & red wine gravy (gf) £25.95

Soy & Guinness Braised Beef Blade, creamed potato, beef fat carrot, buttered spinach, fennel seed & candied nut granola £25.95

Pan Roasted Salmon, crushed potato cake, leek fondue, mussels, vermouth & fennel sauce (gf) £24.95

Salt Baked Celeriac, miso glaze, whipped goats cheese, celeriac remoulade, pickled walnut & linseed cracker (vgo) £19

Pub Classics

32 Day Aged 8oz Bistro Rump Steak, triple cooked chips, onion rings, Café de Paris butter, dressed watercress (gf) £28.95

Beer Battered Haddock & Triple Cooked Chips, crushed peas, 'chip shop' curry sauce & tartare sauce (gf) £18.50

The Palfrey Steak Burger, seeded brioche, Monterey Jack cheese, dill pickles, smoked bacon jam, triple cooked chips £18.50

Sides

Triple Cooked Chips (gf) (v) £5

Parmesan & Truffle Chips (gf) (v) £6.50

Maple Glazed Pigs in Blankets (gf) £6

Roasted Brussel Sprouts, crispy sage, chestnuts (gf) (v) £6