



Oysters, Shallot Vinegar or Vietnamese Dressing *
one 3.8 * // three 11 * // six 20 * // twelve 38 *

Montgomery Cheddar Doughnuts 7

Red onion jam * v

Ajo Blanco & Focaccia 7

Toasted almonds & grapes ** v vo

Roasted Organic Chorizo 6.5

Yuzu mayo

Beef Carpaccio 11.5

Black garlic mayo, capers, parmesan **

Staithe Smokehouse Smoked Salmon 11

Lemon crème fraiche, rye bread **

Korean Fried Oyster 4 ea

Citrus mayo

Coal Roasted Scallop 6 ea

Masala sauce & Bombay crumb **

Korean Chicken 9.5

Gochujang sauce, chilli, spring onions, sesame *

Jalapeno Cornbread Toast 8

Crème fraiche & caviar

MAINS

Smoked Salmon Nicoise 19

Green beans, potatoes, black olives, soft boiled egg

Mibrasa Roasted Whole King Prawns 16

Garlic and chilli butter, toasted sourdough **

Fish & Chips 18

Beer battered haddock, mushy peas, tartare sauce

Risotto 'Primavera' 17

English peas & greens, whipped feta * vo

Cromer Crab & Clam Linguine 22

Chilli, garlic, lemon & parsley

Burrata Caprese 16.5

Marinated beef tomatoes, basil pesto, rocket

Jalapeno Cornbread 16.5

Creamed corn, organic chorizo, fried egg

BBQ Chicken or Oyster Mushroom Jambalaya 21

Salsa verde * vo

Seared Seabass 24

Crispy potatoes, black olive, red pepper & tomato dressing *

Gochujang & Honey Chicken 21.5

Sticky coconut rice, fried Asian greens, yuzu mayo *

Smashed Avocado on Sourdough 14

Dukkah toasted seeds, sun blush tomatoes, poached egg **

Add Smoked salmon 5 / Feta 2.5 / Streaky bacon 3

MIBRASA CHARCOAL OVEN

All steaks grass fed British beef aged for 28 days in Himalayan salt & served with skin on fries

Hermitage Rd Cheeseburger 18

Smoked bacon, American cheese, secret sauce,
dill pickle, onions **

220g Flat Iron Steak 23

Highly flavoured flat cut & best served medium rare *

Blythburgh Pork T-bone 24

Exceptional tenderness, rich & bold flavour *

285g Sirloin 34

Marbled & tender cut from the hindquarter *

255g Ribeye 33

Richly marbled fat, full flavour & succulent *

SAUCES

Chimichurri * // Bearnaise * // Peppercorn * // Garlic Butter * 3.5 ea

SIDES

Triple Cooked Chips/Skinny Fries 5 * v

Sauté Mushrooms & Spinach 4.5 * v

White Truffle & Parmesan Fries 6.5 *

Garlic Flatbreads 5 ** v

Lemon & Garlic Broccoli 5 * ve

Roasted Carrots & Baby Onions 5 * vo

* non gluten containing ingredients ** dish can be altered to non gluten containing ingredients v vegetarian ve vegan vo vegan option available
Please let your server know if you have any allergies or intolerances. A full allergen menu is available via the QR code.
Set menu not available in December.

A discretionary service charge of 12.5% is added to your bill.

scan for full
allergens
breakdown

