

HYLL HOUSE



MENU

KITCHEN . BAR . TERRACE . ROOMS

At *Hyll House*, we believe in life's simple pleasures – good food, good company, and time well spent.

Whether you're gathering with friends, pausing after a walk along the North Norfolk coast, or settling in for the evening, everything here is designed to feel relaxed, welcoming, and beautifully unforced. Our open kitchen, dining room, and friendly bar invite you to immerse yourself in the theatre of cooking, conversation, and cocktails.

Our menus are shaped by the seasons and by the exceptional producers who surround us. Over the years, we've built close relationships with local farmers, fishermen, growers, and makers whose passion for quality mirrors our own.

We are proud to serve oysters from Cyril & Ben Sutherland in Brancaster, alongside the finest crab, mussels, and samphire from A&M Frary of Wells-next-the-Sea. Lamb from the Sandringham Estate and organically reared venison from Houghton Estate reflect the richness of the Norfolk countryside, while locally sourced game arrives from nearby shoots and gamekeepers throughout the season.

From Danns Farm, fourth-generation dairy farmers with a herd of pedigree Holstein-Friesians, come our wonderfully indulgent ice cream. Fen Farm's Baron Bigod – one of Britain's great soft cheeses – remains a particular favourite.

We also celebrate those fleeting seasonal moments: asparagus from Hall Farm in Rudham, Sharrington strawberries and raspberries grown by Simon Turner, and the wild ingredients we forage ourselves – elderflower, samphire, wild garlic, blackberries, and coastal herbs.

Beyond Norfolk, we are happy to seek out great quality producers and after a tasting at the vineyard in Kent, Chapeldown just had to be part of our wine list!

At *Hyll House*, every ingredient and individual touch tells a story of place, season, and the people behind it.

BREAKFAST

Served 9am - 11:30am

Vanilla yoghurt, strawberries, super seeds & honey M **£7.5**

Croissant bread & butter pudding, poached pears & crème fraiche G/E/M **£8**

Coconut milk porridge, blueberry compote, toasted coconut, hazelnuts & maple N **£8**

Basil infused fruit bowl **£7**

Granola, yoghurt, lemon curd & raspberries N **£7**

Sourdough & multi seed toast, homemade jam, marmalade & honey G **£5**

Croissant, homemade jam G **£3**

Pain au chocolat, warm chocolate sauce G **£3.5**

Twice baked almond croissant filled with almond frangipane G **£3.5**

Toasted lemon & poppy loaf, blueberry compote G **£4**

Cooked breakfast – Dry cured bacon, pinwheel chipolata, chive buttered mushrooms, roast cherry tomatoes, 'Fruit Pig' black pudding, bubble & squeak, baked beans & eggs served poached, fried or scrambled G/M/E/Mu **£18**

'Staithe Smokehouse, Brancaster' smoked salmon, soda bread, poached eggs & avocado hollandaise F/G/E/M **£12**

Kefir fried chicken, rosti potato, fried egg & hot honey E/G/M **£14**

Crushed harissa peas, sourdough, poached eggs, crispy kale & harissa oil G/E **£12**

Buttermilk pancakes, red berry compote, meadowsweet yoghurt G/E/M **£10**

Smoked haddock, rosti potato, scrambled egg & chive butter sauce F/E/M **£12**

Banana bread 'sandwich', whipped mascarpone, banana, caramel & honey pecans G/M/N/E **£10**

Eggs 'coccote', truffle, prosciutto & buttered brioche E/G/M **£14**

Chefs smoothie and juice changes daily

COFFEE & TEAS

Alternative milks/syrup and decaffeinated are available

Espresso/Macchiato	£3	Mocha	£4
Double espresso/Macchiato	£3.5	Hot Chocolate	£4
Cortado	£3.7		
Flat White	£3.9		
Latte	£4	English Breakfast Tea	£3.5
Babyccino	£2	Earl Grey Tea	£3.5
Americano	£3.5	Green Tea	£3.5
Iced Coffees	£4	Mint Tea	£3.5
Chai Latte	£4	Decaff Tea	£3.5

SNACKS

Available 12 noon – 5pm in the restaurant
Can still be enjoyed at the bar, on the terrace or in the lounge until 8pm

Cheese straw, caramelised onion emulsion, Norfolk Dapple M/G/E £5

Cod Cheek 'scampi', escabeche sauce F/G/E £6

'C Sotherland & Son' Brancaster rock oysters 3 x £9 / 6 x £18
with
Natural with shallot vinaigrette, lemon & tabasco Mo
or
Tempura with chilli & ginger pickle Mo/G

Flame warmed olives, timut pepper £4

Red wine & thyme 'Marsh Pig' salami, cracked black pepper & citrus olive oil £6

Chipolata sausages, honey & mustard Mu/G/Su £5

SANDWICHES

Available 12 noon – 5pm

Crab sandwich, Wells next the Sea crab, spring onion, cucumber, tomato, baby gem & parmesan, GI multi-seed bread Cr/M/G £14

HH fried chicken, pickles, slaw & hot honey ciabatta E/G £14

'Chip Butty' - Roast garlic mayonnaise, confit tomato, baron Bigod cheese G/E/M £14

Fried Courgette & mozzarella ciabatta, roast garlic aioli, chilli & lemon dressing, 'Blakney' Leaf G/M/E £12

SIDES

Chanteney carrots, orange & dill butter M £5

Rosti fries, roast garlic mayonnaise, Parmesan cheese E/M £6

Hand cut chips £5

Mixed greens; cabbage, leeks, peas & beans, chive crumb G £6

Fire roasted Norfolk potatoes, rosemary, garlic & lemon oil £5

Blakeney leaf salad, balsamic vinaigrette Su £5

ALLERGEN KEY

G – Gluten / Mo – Molluscs / Mu – Mustard / C – Celery / M – Milk / F – Fish / N – Nuts / Su – Sulphites / Cr – Crustaceans / E – Eggs / Lu – Lupin / P – Peanuts / So – Soya

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with

Natural with shallot vinaigrette, lemon & tabasco Mo

or

Tempura with chilli & ginger pickle Mo/G

Guinness soda bread, whipped malt butter G/M £5

Available 12 noon - 8pm

STARTERS

'A & M, Frary, Wells next the Sea' crab & leek tart, crab & grapefruit salad Cr/G/E/M £12

Prawn & smoked salmon vol-au-vent, champagne & dill velouté Cr/F/G/M/E/Su/C £14

Twice baked Norfolk Dapple & chive soufflé, Waldorf garnish,
mornay sauce & chive crumb M/E/G/N/C £13

Lamb belly 'scrumpet' mint salsa verde & pickled spring vegetables G/F/Su £14

Potted smoked mackerel, rye bread, green apple,
compressed cucumber & horseradish cream F/G/M £13

Chicken, apricot & pistachio terrine, toasted brioche,
chicken skin butter & shallot chutney G/M/E/N/Su £14

Baked Queenie scallops, roast garlic, lemon & herb butter, bread for mopping Mo/M/G £15

MAIN COURSES

'Steak Frites' sirloin steak, fries, peppercorn sauce or café de Paris butter M/Su/G/Mu/C £30

Fish & Chips – Yeast battered haddock loin, panko coated plaice fillet
& tempura prawn, chips, crushed minted peas, tartare sauce & lemon F/Cr/G/E £20

Chicken, leek & mushroom Pie, tarragon cream sauce,
truffle mashed potato, buttered spring cabbage G/M/C £23

'Bubble & Squeak', fried duck egg, roast tomato sauce, chive oil, roast chanterney carrots E/M £20

Shoulder of pork, creamed potato, peas, bacon, roast apple & cider jus M/Su £24

Cod fillet, lemon, caper & dill burre blanc, Norfolk Peer potatoes, summer vegetables F/M £27

Fillet of bass, veronique sauce, confit leeks, potato terrine & cockle popcorn F/Mo/M/G £26

'Sandringham Estate' lamb loin, cottage pie, mint & wine jus, roast carrot M/Su £30

Norfolk Mardler & pea cannelloni with mint, lemon
& spring onion cream sauce, herb crumb, 'Blakney Leaf' salad G/M/E £23

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DESSERTS - and dessert wines

Summer pudding, raspberry sauce & vanilla crème fraiche G/M £12

*Pink moscato only by the bottle but you won't regret it
or chat us up to crack open for a glass - you never know!*

Choux Swan, white chocolate cremeux, hazelnut praline
& chocolate sauce G/E/M/N/So £13

Banyuls Rouge, beautiful chilled red as elegant as the dessert.

Lemon set cream, meringue, lemon curd, vanilla crumble, mint syrup G/M/E £12

*For this dessert it has to be the ice wine but beware its chefs favourite!
Alternatively if you are sharing a table with a summer pudding lover
you could share a bottle of the pink moscatol.*

Custard tart, poached strawberries & meadowsweet cream G/M/E £13

Keeping it English with this fantastic fizz from Chapeldown in Kent.

To Share – **Pistatio Basque cheesecake**,
blueberry & orange blossom honey salad M/E/N £23

*You can't go wrong with Sauternes; if sharing is still expected though
we would definitely be ordering two!*

Carrot cake madeleines, whipped vanilla mascarpone & walnut crumb G/E/M/N £10

Head to Australia and try our Bottytis semillon. It's pretty damn good.

CHEESE & SAVOURIES

Selection of British & continental cheeses from our trolley M/G/Su

3 x £12 / 4 x £15 / 5 x £18

*Going for cheese? There's lots of choice; perhaps a port? Pedro Ximenez?
Sauternes? or even just a touch of fizz - just ask for our recommendation with your selection.*

Baron Bigod, Norfolk vinegar cake & honey M/G/Su/E £1

For this multi award winning cheese it's got to be celebrated with Piper hiedsieck champagne.

Grilled Binham Blue, malt loaf & Waldorf salad M/G/E/C/Su/N £12

Grilled Binham Blue can't get much tastier unless you add a glass of Sauternes.

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COCKTAILS - £14 each

Garden Martini

An aromatic martini featuring English gin, cucumber, dill and basil.
Elegant, fresh, and herbaceous, Try with local crab or oysters.

Fancy something longer we can make this into a **Garden Collins** adding a touch of lemon, sugar syrup and soda

Hyll House Spritz (*Raspberry Edition*)

Bright and refreshing, this spritz combines English sparkling wine, elderflower liqueur, and fresh Norfolk raspberries, finished with a twist of lemon.
Ideal with charcuterie, goat's cheese, and sunshine

Strawberry & Black Pepper Sour

St Giles gin, Norfolk strawberry purée, lemon juice, and a hint of cracked black pepper, topped with frothy egg white.
Sharp and lightly spiced for a sophisticated summer sip.

Rhubarb & Sea Salt Paloma

Blanco tequila, roasted rhubarb syrup, and pink grapefruit juice with a pinch of sea salt, topped with soda.
Tart, refreshing, and subtly coastal. *Grapefruit*

Sherry & Coastal Tonic

Fino sherry meets lemon thyme syrup and tonic water for a lower-ABV, aromatic, and food-friendly cocktail.
Elegant before dinner or alongside light snacks.

Hedgerow Negroni Bianco

A refined twist on the classic, combining St Giles gin, white vermouth, and blackberry liqueur, subtle hedgerow blackberry notes. Bold yet elegant.

Maple Old Fashioned

Bourbon, maple and bitters. silky, smoked, sweet and an ideal after dinner cocktail with a cheese course.

Of course those classic cocktails are also available.
Just ask us if we can shake up your favourite.

SPARKLING WINES - available by 125ml / bottle

Blanc de Blanc, Italy, Borgofulvia, Emilia-Romagna

£6 / £30

If you fancy prosecco try this, not quite so acidic and with bags more flavour, florals, and orchard fruits. Dry, vibrant, and lively, with fine bubbles, crisp fruit and a clean, refreshing finish.

Cremant de Limoux Rosé, Languedoc, France Maison Antech

£8 / £42

For over five centuries, Maison Antech has tamed the magical terroir of Limoux to make fine sparkling wines. A delicately pink with bright red summer berries and cherry blossom, which follows through on the palate, finishing with juicy strawberry fruit and clean acidity.

Chapeldown Brut Reserve, Kent

£11 / £72

After a visit to the vineyard and of course lots of tasting, this delicious wine had to make our list! This is an elegant English sparkling wine with aromas of red apple, lemongrass, and freshly baked bread together with hints of strawberry and quince on the palate and fine persistent bubbles.

Piper Heidsieck Essential, Champagne NV

£14 / £76

The most awarded Champagne House of the last century. This wine has been aged for longer than the familiar Piper Heidsieck red label, adding beautiful complexity. It has elegant palate of soft bubbles giving hints of nuts and citrus, the perfect partner with good food partner as well as delicious to savour without.

Le Rosé, Billecart-Salmon, Mareuil-sur-Ay Champagne

£94

One of, if not THE best NV Rosé Champagne there is. The family House of Billecart Salmon is one of the few remaining Champagne houses to be owned by the original founding family and was established in 1818 by Nicolas-François Billecart. Delicate salmon pink colour. A complex nose of crushed strawberry and herbal raspberry, balanced with notes of toasted brioche and nougat.

Pol Roger Brut Reserve Champagne NV

£95

This champagne is dry & crisp with flavours of green apple, white peach & brioche, finishing with the Pol Roger signature elegance, a style adored by Winston Churchill who held this house in the highest regard. Some of our team had the amazing opportunity to tour this beautiful house, taste the wines and tour the expanse of cellars, creating a real sense of respect to this iconic Champagne house.

Petit Fleur Rosé Fleur de Miraval Rosé, Champagne NV

£153

A unique collaboration between Rodolphe Peters of the famed Champagne estate Pierre Peters, and the Perrin Family of Chateau de Beaucastel. Showing the complexity of Chardonnay and the vibrancy of young Pinot Noir. Red fruit married to lemony citrus, grapefruit, and tangerine. The epitome of elegance to be drunk with everything from seafood to creamy cheeses and fruit-based desserts

Rare Champagne Millesime 2012

£265

Over the last 40 years Rare has only declared 14 vintages. Hugely complex and delicious notes of brioche, almond, mango, guava, and bergamot. The palate has a silky texture, and the length is exceptional. The Champagne is as beautiful as the presentation a true show stopper

LIGHT & FRESH WHITES - available by 125ml / 175ml / 250ml / bottle

Pinot grigio, Veneto, Italy, Monopolo, Cantina Gambellara £5 / £7.5 / £9.5 / £29

A Pinot Grigio with flavour! South facing vineyards, offering optimum ripeness. Enhanced aromatics with familiar flavours of stone fruit, apples, and floral notes. Beautifully presented with their identifying shield, showing quality in every aspect of this wine.

Vinho verde Espumante, Portugal, Patusco £29.5

A delicately sparkling wine, often referred to as green wine. Its full of citrus fruit from lemon to grapefruit and has a great freshness to it. Enjoy as an aperitif or with seafood.

Vermentino, Languedoc, France, Domaine les Yeuses £6 / £8.75 / £11.5 / £35

Another cracking vintage of this fresh and aromatic - easy drinking - white from the Languedoc-Roussillon with delicate fruit and a bright finish. The Vermentino is concentrated and characterful with delicate aromatics. A real crowd-pleaser!

Falanghina, Italy, Vesevo, Campania £36

In our opinion this wine is not seen enough on wine lists. From the vines of the 'Switzerland of the South' unique vineyards at altitude on volcanic soil input this to the juice. Ripe, tropical fruit with delicious peaches and apples. Superb flavour. A wonderfully versatile wine that loves holding hands with shellfish.

Pecorino, D'Abruzzo, Italy, Vellodora, Umani Ronchi £42

A refreshing, light-to-medium-bodied Pecorino, combining tangy green apple fruit flavours with hints of herbs, stone fruit and almonds. The lively acidity lifts the palate, giving a clean finish. Great with burrata and shellfish.

Soave Classico, Veneto, Italy, Pieropan £44

Pieropan is renowned for making exceptional wines, so much so that we had to list two! This wine offers a fresh and expressive Soave, with notes of almond blossom, marzipan and a touch of citrus. Long and fragrant, it has ripe fruit flavours on the palate and a perfectly balanced, long finish.

Prunus Dao Branco, Portugal £37

Well-rounded and harmonious, with notes of tinned peaches and fresh herbs, a fresh juicy palate and a long, mouthwatering finish.

ZESTY & MINERAL WHITES - available by 125ml / 175ml / 250ml / bottle

Picpoul de Pinet, Languedoc, France, Domaine de Castelnaud **£33**

Classic Picpoul de Pinet with a pretty floral nose, very refreshing on the palate and an attractive grapefruit, lime pith and lemon peel finish. Lovely texture, with a lip-smacking finish

Terret Blanc, Languedoc Tete a Tete, Cotes de Thau **£6.5 / £9.5 / £12 / £37**

Made with Terret Blanc 'the Chablis of the South' and grown alongside Picpoul de Pinet grapes, Great minerality, Its starts lively and zesty moving to notes of peach and melon. A great wine with Brancaster oysters, and Wells next the Sea mussels.

Riesling, Rhein Valley, Germany White Rabbit **£6 / £8.75 / £11.5 / £35**

A super wine to enjoy in the sunshine not only because it's an aromatic, off-dry wine but it's also only 8% so makes daytime drinking less of a headache. A multifaceted off dry Riesling, versatile with or without food. Redolent of cut grass and herbs with notes of white blossom and tropical fruit. Balanced and beautifully refreshing.

Sauvignon, Marlborough, New Zealand, Fiddlehead **£6.5 / £9.5 / £12 / £38**

Bright aromas of grapefruit, lime & gooseberry with a delicate herbal note are followed on the palate by rich flavours of passionfruit, kiwi, and zesty citrus. The finish is fresh and mouth-watering.

Roussanne, South Australia, 'Honeypot of the Barossa', Dandelion Vineyards
£6.5 / £9.75 / £13 / £39

Fresh and striking aromas of beeswax, mandarin zest, rosemary flowers and green apple, with hints of oyster shell. An interesting example of this variety usually seen in the Southern Rhone Valley in France.

Gruner Veltliner, Austria, Zero-G **£39.5**

Light in body yet intensely flavoured, this Grüner Veltliner offers the typical white pepper and crisp green fruit aromas of the variety, allied to a creamy texture particular to the Wagram region. The balance is really satisfying, the wine refreshing.

Riesling, Mosel, Germany, Hermann Ludes **£41**

As with all of Ludes's superb wines, this is structured and intensely mineral driven. The fruit is taken from the alluvial soil of Thörnicher Schiesslay and the wine itself is brilliantly minerally, melon-y, white flowerery, with a round, tangy mouthfeel and a finish that lasts just long enough to make things interesting. Refreshing, like biting into a green Granny Smith apple!

Albarino, Rias Baixas, Spain, Marola & Mass **£49**

94 points and a gold medal at last year's IWSA - a real stunner! Intense and citrusy, with prominent tropical fruits and white flowers, and balsamic notes on the nose. Balanced, fresh and fruity on the palate with a long finish.

Sauvignon, Marlborough, New Zealand, Spitfire Small parcels, Kim Crawford **£55**

Named after a famous site in Marlborough once used as an air force base during WW II, this Small Parcel Sauvignon Blanc is rich and full of intense Sauvignon Blanc with lifted aromatics of tropical fruit that lead into a range of complex flavours, including distinct mineral and flinty notes. The palate launches a concentrated burst of ripe tropical fruits and grapefruit which are backed by crisp acidity leading to a long, lingering finish.

Chablis, Burgundy, Domaine Fournillon **£57**

Rich, textured, but crisp and fresh with plenty of citrus fruit and lovely limey acidity running through it. Good depth with classic slatey minerality. A really excellent Chablis and one we keep on every list we write.

Sancerre, Loire, France Domaine des Brosses

£69

Pale lemon in colour, this wine displays aromas of ripe citrus and white flowers, paired with subtle herbaceous notes. Its vibrant and balanced palate reveals the minerality and freshness of an excellent Sancerre.

Chablis 1er cru, Burgundy, Vau Ligneau, Hamelin

£89

A refined Premier Cru Chablis with lemon zest, green apple, white flowers, oyster shell and chalky minerality. Linear and crisp with a long, saline finish. A classic wine that is refined and beautiful, everything you would expect from a Chablis 1er cru.

Chardonnay, Essex, England, Marbury

£95

An exciting new project in Essex described as having a bright future. The warmest and driest site, with distinctive coastal conditions are ensuring high quality grapes. Judicious use of oak, so beautifully integrated in this wine. Bright golden with aromas of citrus and apple blossom. You will be able to see why this is being called the Cote d'Or of England.

RICH & TEXTURED WHITES - available by 125ml / 175ml / 250ml / bottle

Chardonnay, Riverland, Chardonnay 'Googly' £32 / £5.5 / £8 / £10.5 / £32

Bright ripe melon and apple with a touch of pear and honey. You will find a slight hint of oak, just enough to give this wine beautiful depth and roundness. Chardonnay that gets the 'Anything but Chardonnay' crowd excited.

Chardonnay, Valle Central, Chile, Montes Classic Series £34

This wine is full-bodied, and creamy, due to its time in oak barrels. It has flavours of smoke, vanilla, lemon, stone fruits and pineapples. We love the touch of oak on this wine making it still easy to enjoy without food but still offering a great pairing to food, especially those with equal richness.

Cotes du Rhone Blanc, France, Entre les Vents £38

An expressive, richly layered nose reveals notes of gently smoky citrus. The palate is fresh and fruit-driven, unfolding flavours of peach, lemon and apricot, while subtle woody nuances and a refined minerality emerge on the finish, adding depth and elegance.

Chardonnay, Australia, Kooyong Clonale £60

The first impression is fabulous with white stone fruits, citrus, and tangy acidity but it is the depth on the palate which really gives you a wonderfully savoury and moreish wine.

Sauvignon Gris, San Antonio, Chile, Casa Marin, Estero Vineyard £62

A favorite among many chefs and sommeliers around the world. Powerful floral and spicy aromas with a touch of pink grapefruit. The palate is ripe and mouth filling, with a touch of smoky French oak, floral characters and fresh grape, asparagus flavours. Flavours linger on the palate and the fresh acidity ensures a crisp clean impeccable finish.

Malvasia de Banyalbufar, Corum 2022, Mallorca, Spain Can Axartell £75

Bright lemon yellow in colour. This wine is complex, rich, and aromatic. It has elegant aromas of jasmine, lychee, mango and passionfruit. The ageing in French oak adds creaminess and sweet spice such as vanilla and coconut as well as nuts and marzipan. Very versatile wine would love anything with a Mediterranean flavours, Creamy fish dishes, pasta. Risottos, even roast chicken

Chenin Blanc, Grensloos, Swartland, South Africa AA Badenhorst £92

We first tasted this at Sat Bains after being led across the wine list by his sommelier, with the only direction is we love Chablis 1er Cru but wanted to try something different. Here is where our love for this producer, and especially this wine, began. Intense concentrated fruit from these old bush vines, and careful attention to bring all the elements together. Rich, creamy, and layered with stone fruit and citrus, together with honey, and a balancing freshness. It is cleverly versatile with many dishes, and can join you throughout dinner with ease.

La Rocca Soave Classico, Veneto, Italy Pieropan £95

Our second wine on our list from this iconic producer! It's a super classy and sophisticated wine with toasty and stony aromas, together with lemon peel, oranges, quince and ferns. Medium-bodied yet weighty, with vibrant acidity balancing the strength. Long, silky finish of toast and white chocolate. Outstanding.

ROSE WINES - available by 125ml / 175ml / 250ml / bottle

Vinho verde Rose Espumante, Portugal

£6 / £7.5 / £10.5 / £30

Fresh, fruity, and totally smashable - perfect for drinking in the sun! Ripe raspberries and strawberries, crisp watermelon, and a mouth-watering acidity. This could easily be your new favourite rosé!

Merlot Rose, Abruzzo, Italy, Calalenta Rosato, Fantini

£6.5 / £9.5 / £12.5 / £38

This pale pink rosé shows fresh aromas of strawberries, watermelon, and pink grapefruit with hints of rose petals. The palate shows delicate fruit aromas with a vibrant and refreshing acidity and hints of mineral notes on the finish.

Cotes du Provence, France, 2800

£7 / £9.75 / £13.5 / £39

2800 is classic Provence rosé – pale, crisp and effortlessly elegant. It's all wild strawberries, white peach and a hint of citrus zest, with a clean, dry finish and just enough texture to keep things interesting. Light, fresh and dangerously sippable.

Cremant de Limoux Rosé, Languedoc, France Maison Antech

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MEDIUM & ELEGANT REDS - available by 125ml / 175ml / 250ml / bottle

Merlot/Corvina, Veneto, Italy, Saveroni

£5 / £6.75 / £9.5 / £27

Medium bodied, unoaked, and juicy, the Saveroni is a blend of Merlot and Corvina. This is delicious red, which is excellent value; perfectly balanced, and generous. In the warmer days this can be enjoyed lightly chilled. Perhaps the only downside is it's a little too easy to enjoy.

Syrah, Languedoc, France, Baron de Badassière

£28

A full flavoured, rich red wine from Cotes de Thau region in Southern France. Intense aromas of black pepper, liquorice and dark fruits like blackberry and blackcurrant with notes of cocoa and spice. Smooth and juicy, with subtle tannins. Give this wine red meat or strong cheese and it will love you.

Solevari Reserve Pinot Noir, Recas, Romania, Cramele Recas DOP

£38

Intense red and black fruits with floral aromas. Lovely acidity, medium body, and smooth, tangy tannins. Beautifully balanced with lovely, food friendly acidity. Herbal and spicy on the finish, with lots of juicy fruit.

Zweigelt, Wagram, Austria, Weingut Fritsch

£45

A delightful, medium bodied and juicy wine, with spicy, vigorous scent of sour cherries and pepper. A slight veil of vanilla. The ferrous reddish soil is traceable in the wine, in mineral features. Soft tannins on the palate and really rather moreish!

Papegai, Swartland South Africa AA Badenhorst

£46

This wine is made by one of our favourite producers, the AA Badenhorst family. Like the Chenin we list this can also be served chilled! Its light, fresh and very easy to drink. It has notes of red berries, spice, and a hint of earthiness. A natural wine with minimal intervention. One for the quiz Papegai is the South African name for parrot and a portion of the wine supports the endangered Cape Parrot Trust.

Granacha Organic, Chile, Matetic Corralillo

£52

A fresh and elegant style of grenache. The wine has been aged for 14 months in French oak. Its beautifully ruby red in colour, the nose is fresh and herbal with flavours of raspberries and fresh cherries as well as a touch of earthy and minerality. The palate is super juicy with well balanced acidity and subtle spiciness.

Grenache, Languedoc-Roussillon, France The Bee-Side, Domaine of the Bee

£54

Bursting with expressive red fruit, with a distinct mineral freshness, fine tannins and notes of fennel that balance the wine perfectly. The finish is long and harmonious.

Fleurie, France, Georges Duboeuf, La Madone

£57

George Duboeuf produces a well regarded La Madone known for its silky, elegant, floral and slightly mineral character. Flavours include violets, peonies, raspberry, strawberry, and cherry. A very versatile wine which can be great with roast chicken on a Sunday, charcuterie in the garden, and even pork chop. It can be served slightly chilled in the Summer

Bourgogne Pinot Noir, Burgundy, France, Vieilles Vignes, Philippe Hardi

£65

Bright ruby in colour. This Pinot Noir is brimming with red cherry and raspberry fruit married with subtle hints of spice and violet. Velvety tannins coat the palate and a lively acidity carries the flavors onto the juicy finish.

RICH & BOLD REDS - available by 125ml / 175ml / 250ml / bottle

Carmenere, Chile, Chateau Los Boldas Tradition Reserve **£30**

Intense, dark red colour. This wine has red and black cherry with a touch of spicy chocolate to finish. Deliciously fruity, well-structured with some powerful tannins would pair well with smokey meats.

Primitivo, Puglia, Italy, Miopasso, Puglia **£32**

A rich, spicy, warming red from the south of Italy. Flavours of prunes and cherries and herby notes on the long finish. Miopasso offer the perfect combination of local tradition and modern winemaking, being robust at the same time as smooth and silky. Rich in fruit, with a certain savoury feel, it has an abundance of ripe, dark berry flavours and is the perfect accompaniment to rich, meaty pasta dishes.

Zinfandel, Mina Mesa, California **£6 / £8.5 / £11.5 / £34**

Full bodied and bold, Mina Mesa Zinfandel unfolds with aromas of ripe plum, raspberry and red currant accentuated by subtle notes of vanilla and oak. Bright, bold flavours lead into a lingering red fruit finish.

Pinotage, Douglas Green, Western Cape, South Africa **£34**

Super expressive nose, sappy fruit, with soft ripe tannins with an undertow of oak. Almost red, black in the center with a youthful purple rim, this Pinotage has waves of strawberries and other red berries at entry and immediately the palate is filled with fruit with an undertow of dark chocolate and oak spice on the finish. DELICIOUS.

Shiraz, Recas, Romania, Wildflower **£8 / £8.75 / £11.5 / £35**

Intense aromas of red fruit like sour cherries, blueberries, blackcurrants. Fresh acidity, medium bodied, supple tannins. This is a lovely velvety wine with a long, elegant finish.

Rioja, Spain, Conde Valdamer **£6.5 / £9.5 / £12.5 / £36**

Clean, bright, medium deep cherry colour. It displays intense aromas of mature black fruit and liquorice. Well integrated oak with sweet spicy notes. Pleasant palate with fresh, tasty and gentle mouth-feeling.

Malbec, Mendoza Argentina, Norton Finca La Colonia Coleccion **£6.75 / £9.75 / £13 / £38**

Deep red colour with violet tones. Aromas of ripe red fruits, cassis and pepper. Sweet on the palate. with friendly tannins. Very good persistence on the palate.

Pinot Noir, Victoria, Australia La La Land **£6.75 / £9.75 / £13 / £38**

Fresh and juicy up front with cherry notes and a hint of rosemary. This is followed by some notes of vanilla, fresh rhubarb. Silky tanins are balanced by the well-defined acidity that persist until your next sip.

Bordeaux Superieur, Château La Plaigne **£6.85 / £9.85 / £13.25 / £39**

60% merlot and 40% cabernet sauvignon. Bold and youthful it tastes like a much more expensive Bordeaux. Flavours of forest fruits and crushed strawberries. A rich concentrated body with silky tannins.

Tempranillo, Castilla y Leon, Spain, Riberal Roble, Ribera del Duero 2023 **£40**

Elegant strawberry and blackcurrant fruit has been given the merest hint of vanilla and spice from a short spell in oak. Smooth and powerful on the palate, with an elegantly appetizing finish.

Toscana Rosso, Tuscany, Italy, Monte Antico **£42**

This accessible Super Tuscan has an elegant bouquet of leather, black cherries, liquorice and plums leading to a medium to full-bodied palate where ripe red fruit show off the goût de terroir in addition to subtle notes of vanilla and violets, which harmonise and linger, interlacing with the soft tannins and gorgeous silky texture. A firm backbone with perfect integration of acidity and fruit.

Saperavi, Kakheti, Georgia, Bedoba **£44**

This wine is as powerful as the weight of the bottle. Deep purple juice with intense aromas of blackberries, herbs, and black pepper. With an almost creamy, juicy texture with very ripe tannins. A beautiful moreish wine with great fruit. One for the quiz Papegai is the South African name for parrot and a portion of the wine supports the endangered Cape Parrot Trust.

Cotes du Rhone Rouge, Southern Rhone, 'Petit Ours' Matthieu Barret **£57**

This 100% Syrah has a very expressive nose with layers of blackberry and black cherry fruit. It's smooth and has well integrated tannins with juicy black fruit. 'Petit Ours' translates to 'Little Bear' and the joyful bear on the label is a self-portrait of the short, stocky, Monsieur Barret

Cabernet Sauvignon, California, USA, The Crusher **£55**

Delicious! Vibrant bouquet of black cherry, toasted oak and captivating pepperiness. Silky texture and livery dark berry fruit, flavours of plum and dark chocolate expanding on the palate. Beautifully balanced and smooth, easy drinking, but with layers of depth and flavour.

Amarone della Valpolicella Ripasso, Verona, Italy, Cantina di Negrar **£72**

Intense and persistent, ethereal and fruity with hints of cherries and dried prunes and spice. Full bodied and very smooth with beautifully balanced velvety tannins and a beautiful balancing acidity.

Pomerol, Bordeaux, Château Marzy, 2020 **£78**

A plush, refined Pomerol showing ripe plum, black cherry, cocoa, violet and a touch of truffle. The palate is smooth and velvety with fine tannins, gentle spice and a long, elegant finish typical of high-quality Merlot. Pairs well with duck, lamb, mushroom dishes, soft cheeses

Chianti Classico Gran Selezione, DOCG, Tuscany, Italy, Riecine **£85**

Riecine's exceptional first ever Gran Selezione. A wine with great finesse yet restrained power, on the nose there are notes of damask rose, plump red berries and woody herbs, whilst the palate is elegant, with perfectly structured silky tannins providing the framework, whilst juicy acidity, vivid raspberry and mellow spice bring lift, light and complexity to the finish. All the hall-marks of the beautiful Riecine style, perfectly reflected in this highest of Chianti Classico classifications.

Château Musar Red 2018, Bekaa Vally Lebanon **£85**

This iconic wine is a blend of three grape varieties - Cabernet Sauvignon, Cinsault, and Carignan. The wine has a complex and enticing aroma of ripe red fruits, dried figs and exotic spices. It delivers a burst of juicy cherries, plums and blackcurrants on the palate, balanced by smooth tannins and a touch of chocolate. This wine has a remarkable depth and intensity and a long and satisfying finish.

SWEET WINES - available by 75ml / 500ml bottle

Pink Moscato, Australia, Stella Bella, bottle

£35

Only available by the bottle but don't let that worry you, its truly delicious and very easy to enjoy another glass of! The finest Muscat Rose à Petits Grains, is used to create our Stella Bella Pink Moscato, which was one of the first Moscato's to be made in Australia, setting a benchmark for quality and style. The wine is deliciously floral and fruity, low in alcohol, with a luscious sweetness and a delicate spritz. Brightly fruity with a delicate spritz and full of flavour. A zesty, citrus palate with fresh strawberry, rose petal and Turkish Delight. All combine with the fresh acidity to deliver a supple, refreshing and lingering finish.

Gold Nigara vidal ice wine, Canada

£9 / £45

Chefs favourite, This rich and concentrated ice wine boasts aromas of ripe peach and orange peel with hints of vanilla. On the palate, lively acidity lends excellent balance to the wine's nectar-like sweetness and rich texture. The fruit is well-defined and long.

Sauternes, 2023 Bordeaux, France, La Fleur d'Or

£5 / £24

An immediately inviting nose, combining apricot fruit, creamy patisserie notes and a certain citrus brightness, leads to a sweet yet beautifully balanced palate. Luscious but never cloying.

Botrytis Semillon, Australia, De Bortoli, Riverina

£6.5 / £30

An elegant sweet white wine with aromas of apricot, citrus and nuttiness. On the palate are flavours of honey, peaches, pears along with nectarines, apricots, candied orange peel as well as a hint of vanilla. The finish is rich and with a good level of acidity to perfectly balance the sweetness.

Banyuls Rimage, Languedoc, France, Domaine de Valcros

£9 / £45

Delicately sweet rather than super sticky, think summer pudding, dark cherry and mocha flavours (not to mention dried herbs, prunes and caramel) this delicious red dessert wine works with a raft of dishes. Blue cheese, chocolate desserts, grilled figs and dark chocolate - but may be not all on the same plate!

Pedro Ximenez, Jerex, Spain, Diatomists

£11 / £55

the nose is packed with figs, dark chocolate, roasted coffee and cigar box aromas. Very smooth and balanced on the palate without cloying sweetness, this is an elegant PX aged for 5 years in bota and made from 100% Pedro Ximénez. Extremely concentrated and nuanced, an ethereal wine with invigorating acidity. The finish is endless with a hint of nutmeg and cloves.

SPIRITS - from £5.5

All our spirits are served in 25ml measures unless stated otherwise

Love local ?

Here is a taste of some of our favourites

What a Hoot distillery, Kings Lynn

Signature Dry, classic London dry style, juniper coriander & citrus
Tawny Orange, zingy and made with the zestiest real fruit.

St Giles, Norwich

Signature St Giles Gin is so smooth and clean with subtle soft fruitness
Raspberry, Rhubarb & ginger uses local fruits, it's refreshing and smooth with balanced fruits
and a touch of sharpness from the rhubarb and a kick of spicy ginger.

Norfolk Spirits

You just cannot beat their coconut rum liqueur, premium white rum,
coconut & a hint of pineapple, delicious over ice but for us it's the
best ingredient to make a cracking Pina Colada.

The English Whisky Company

They are scooping up the awards and rightfully so.

The English Original, a beautiful balance of nuttiness, chocolate and zesty citrus.

Norfolk Nog, a true rival for Baileys, great over ice or add to ice cream

Norfolk Pedro Ximenez, a rich syrupy mouthfeel delivers another hit of dried
fruits with creamy vanilla and lightly roasted coffee.

Truly moreish on its own or once again poured over ice cream.

We serve **Artisan tonics, Kings Lynn** who use 100% natural ingredients
with subtle fizz and delicate flavours they work perfectly with great spirits.

Slightly further afield ...

we also promote the ethos behind these great suppliers.

Black Cow Vodka, Dorset, yes, made from milk it's deliciously smooth
and creamy ... you could almost drink on the rocks.

Sapling gin & vodka Sapling Spirits, believe great drinks should
give back to the planet, to people, and to the moment.

Organic ingredients, refillable packaging, and regenerative farming
that goes beyond sustainability to actively restore the land.

Pocketful of Stones, Cornwall, supply us with **Agave**,
Old Tom Marmalade Gin and **Midsummer Gin**
all of which can be found shaken up in our cocktails.

LO AND NO

BEERS

Guinness Zero £6
Adnams Ghost Ship Zero £6
Hawkstone Zero £6.5

GINS

Tanqueray £6
Seedlip Grove £6
Seedlip Spice £6

FRUIT DRINKS

Breckland Orchard £4 each
They don't and won't sell their 'posh pops' to supermarkets
Cloudy lemonade - zero sugar
Pear and Elderflower
Strawberry and Rhubarb - zero sugar
Ginger beer and Chilli
Raspberry lemonade - zero sugar

MOCKTAILS - £9.5 each

Bitter orange & Rosemary spritz

Blood orange juice, Rebels dolce, rosemary syrup, topped up with soda

Cucumber, mint & green pepper refresher

Fresh cucumber juice, fresh mint, cracked green peppercorns, lime & tonic

Grapefruit & thyme paloma

Pink grapefruit, lime, thyme syrup, sparkling water and maldon salt

Espresso Mocktini

Espresso, vanilla, demerara syrup, sea salt and oat cream

Seedlip cosmo

Seedlip grove, cranberry, lime, sugar syrup

Amaretti Sour

Rebel 0.0 Amaretti, cherry juice, lemon juice and egg white

