



Nibbles & Sharing

Olives £3.50

Crisps £2 *df/gf*

Roast almonds with paprika £4

Focaccia bread £4 *df*

Binham Blue & walnut cookies £5

Sticky Scott's Field pork sausages, honey & sesame £4 *df*

Boards & Platters

Fish Lover's Board; kiln roast salmon pate, Pinney's smoked salmon, Cromer crab, fishcake, olives, lemon & mayo £22

Veggie Meze; hummus, beetroot pate, lentil salad, roasted tomatoes, green salad, basil dressing, mixed crackers £9 *df/gfa*, with *Fielding Cottage Mardler goats' cheese* £12

Mediterranean Board; hummus, slow roasted tomatoes, aubergine & tomato salad, courgette fritters, focaccia bread, olive oil & balsamic glaze £17 *gfa/dfa*

Lighter Bites

Pressed ham hock, poached egg, parsley oil, sourdough & cress £9 *df/gfa*

Seasonal soup with a chunk of focaccia **v** £6 *df/gfa*

Salmon fishcake, courgette & watercress, cucumber pickle, lime & honey dressing £9 *df*

Warm Alpine & chive scone, with Cromer crab, slow roasted tomatoes, parsley oil & cress £9

Binham Blue salad, mustard dressed leaves, dessert pear, roasted walnuts £9 *gf*

Courgette & feta fritters with tomato & aubergine salad £9 *gf*

Main Dishes

Roast rare breed pork belly, rosemary roasted potatoes & seasonal vegetables
£19 *dfa/gfa*

Smoked haddock, spinach & leek risotto, poached egg, mustard & honey dressed leaves £15 *gf*

Chicken meatballs, roasted butternut squash, braised spelt grain with squash and coriander, minted yoghurt £19 *dfa*

Fillet of beef, chips, roast tomatoes, green salad & basil mayo £25 *df/gf*

Kiln roast salmon & watercress tart, minted new potatoes, slow roasted tomatoes, dill oil & green salad £18

Paella; monkfish, prawns, chicken & chorizo in saffron rice with garlic butter crevette & anchovy crumb £20 *gfa/dfa*

Tomato tart; shortcrust pastry filled with roasted tomatoes, peppers, courgettes & red onions, finished with Fielding Cottage Mardler goats' cheese, new potatoes & green salad £15 *dfa*

Nut & veggie roll, rosemary roasted potatoes, seasonal vegetables, red wine gravy £14 *dfa*

Lightly spiced spelt grain, with coriander, sweet cucumber pickle, minted yoghurt, roasted butternut squash £14 *gf/dfa*

Sides

Dressed green salad £4

Crispy herb roasted baby potatoes £4

Seasonal vegetables £4

Potato wedges £4

Coleslaw £4

Dessert & Cheese

Local cheese, Candi's chutney, roasted walnuts, CoCoes oatcakes v £10 *gfa*

Irish Mist parfait of meringues, with chopped nuts £7 *gf*

Cheesecake with poached fruit £7

AfterFive jammy almond & coconut slice, coconut ice cream £7

Chocolate ganache tart on a nutty base, vanilla ice cream £7 *dfa/gf*

Blueberry & thyme frangipane with clotted cream £7

Ice-creams; Vanilla, lavender, coconut 1 scoop £2.50, 2 scoops £5, 3 scoops £6.50 *dfa/gf*

AfterFive petit fours & coffee £6 *dfa/gfa*

Amaretti biscuit, mascarpone, roasted plum & Pedro Ximinez £7

Strattons opened in 1990 as a hotel and restaurant. We are an independent family business and make food from scratch that combines & celebrates flavour, season, tradition & creativity with a sense of community. It is food that we love eating and we hope that you do too. We buy all our meat and fish from carefully selected local producers, to ensure welfare & sustainability. Most of our vegetarian dishes can be vegan friendly. If you have any other dietary requirements or allergies tell our staff.