

THE DALES MENU

Served from 12.00-17.00

Nibbles

Mixed Olives (ve, gf, df) - £5.00

Carrot Hummus & Flatbread (ve, dfa) - warmed flatbread £6.45

Whitebait (dfa) - Tartar sauce, lemon £7.95

Starters

Soup of the Day (gfa) - Ask your server for today's soup £8.50

Crispy Chilli Beef (df) - Spring onion, peppers & fresh chili £9.95

Ham Hock Terrine (gfa, dfa) - House chutney, toasted bread £8.95

Tempura Prawns (dfa) - Colonial mayo £9.95

Crab Gratin (gfa) - Spring onion, chilli & herb crumb, toasted ciabatta £11.00

Tomato & Mozzarella Salad (v, gf) Parmesan shavings, rocket & olive oil £9.95

Main Courses

The Dales Burger (dfa) - 6oz Norfolk beef patty, smoked bacon, cheddar cheese, house chutney, mayonnaise, tomato & baby gem lettuce, skin on fries, Blakeney leaves & parmesan crisp £18.95

Saucisse et Purée - English pork sausages, wholegrain mustard pomme purée, confit shallots & stout gravy £19.95

Cod & Chips (dfa) - Homemade tartar sauce, garden peas & lemon wedge £20.95

Sheringham Cockle Pie - Smoked haddock, cod, prawns & cockles in a white wine sauce, sautéed onions, puff pastry, sea greens & garlic herb potatoes £21.95

Dressed Cromer Crab Salad (gfa, dfa) - Potato & egg salad, sea greens & baked bread £24.00

Moussaka (v, df) - Vegetable ragù, layered aubergine & béchamel, dressed salad & toasted ciabatta £17.95

Mushroom Gnocchi (v) - Creamy mushroom sauce, parmesan & herbs £17.50

Tomato & Mozzarella Salad (v, gfa) - Tomato, buffalo mozzarella, parmesan shavings, rocket, olive oil & ciabatta £14.95

Sharing Platters

Seafood Platter (gfa, dfa) - Dressed Cromer crab, hot smoked mackerel fillet, smoked salmon, mackerel pâté, prawn cocktail, cockles, Blakeney leaves, sea vegetables, toasted sourdough £23/£43

Ploughman's Platter (gfa, dfa) - Hand-raised pork pie, hand-cut ham, duck liver pâté, Norfolk Dapple cheddar, White Lady brie, grapes, celery, pickled onions, tomato & onion chutney, toasted sourdough £17/£29

Ciabattas

Served with fries and salad garnish

Steak & Blue Cheese (gfa, dfa)- Caramelised onion & rocket £12.95

Chicken & Bacon (gfa, dfa)- Peppered mayo & baby gem lettuce £10.95

Luxury Fish Finger (dfa) - Battered fish fingers, tartar sauce & crisp lettuce £11.95

Mediterranean Vegetable (ve, df) - Hummus & romesco sauce £10.95

À La Carte

Served 5pm – 9pm

Starters

Crispy Chilli Beef

Spring onion, peppers & fresh chilli £8.95

Pan-Fried Pigeon Breast

Wild mushrooms & rich port jus £9.95

Seared Mackerel (gf)

Crushed new potato & egg salad, balsamic pearls £11.00

Crab Gratin (gfa)

Baked Cromer crab, crème fraîche, spring onion, chilli & herb crumb, served with toasted ciabatta £11.00

Beetroot, Sweet Potato & Cashew Cream Terrine (ve, gf)

Layered beetroot & sweet potato pâté, smooth cashew cream & dressed Blakeney leaves £9.00

Main Courses

Norfolk Fillet of Beef (gf)

Dauphinoise potatoes, roasted baby carrots, cherry vine tomatoes, confit shallot & red wine jus £32.50

Pork Three Ways

Pork loin, confit pork belly & black pudding with sage and apricot stuffed apple, wholegrain mustard mash, seasonal vegetables & red wine jus £25.50

Pan-Fried Cod Loin (gf)

Crushed new potatoes, mussel sauce & wilted greens £22.00

Dressed Cromer Crab Salad

Potato & egg salad, sea vegetables & toasted ciabatta £24.00

Butternut Squash & Spiced Carrot Curry (ve, gf)

Cumin roasted butternut squash, creamy carrot curry sauce, jasmine rice, coconut cream, mixed seeds & micro coriander £19.00

Poached Fennel, Pear & Hickory Salad (ve, gf)

Lemon-poached fennel hearts, thinly sliced conference pear, hickory leaves & citrus dressing £19.00

Sides

Skin-on Fries (ve, gf) £5.00

Parmesan & Black Truffle Fries £6.00

Seasonal Vegetables (ve, gf) £5.00

Side Salad (ve, gf) £4.00

Samphire (ve, gf) (subject to availability) £6.00

V = Vegetarian · VE = Vegan · GF = Gluten Free · GFA = Gluten Free Available · DF = Dairy Free · DFA = Dairy Free Available · VEA = Vegan Available Please inform your server of any dietary requirements before ordering. A discretionary 10% service charge will be added to your bill and shared among the team.



Desserts

Blackcurrant Delice (ve, gf)

Fresh berries £8.00

Dark Chocolate Tartlet (v)

Summer berries & vanilla Chantilly cream £9.00

Classic Crème Brûlée (v)

White chocolate & raspberry cookie £8.50

Summer Berry Cheesecake (v)

Berry coulis £8.50

Cherry Bakewell Tart (v)

Vanilla ice cream & cherry compote £8.50

Eton Mess Sundae (v, gf)

Fresh berries, crushed meringue, strawberry sauce & vanilla cream £8.50

Norfolk Cheese Board

Artisan Norfolk cheeses, crackers, chutney & fresh grapes £13.95

Featured Cheeses

White Lady (v)

A soft Brie-style Norfolk cheese with a delicate bloomy rind and rich, buttery flavour.

Norfolk Dapple (v)

A mature semi-hard cheese with a smooth texture and subtle nutty notes.

Binham Blue (v)

A bold Norfolk blue cheese with a rich, creamy finish and savoury character.

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