

M's Signature Cocktails

ALL COCKTAILS £10

M's Resting 'Peach' Face!

A light modern Cocktail, mixed with a combination of Vodka and Peach, tied together with a refreshing sparkling wine

Vodka, Peach Schnapps, Sparkling Wine

M's Boozy Cherry Cola - M's Favourite

One of M's original inventions from 2022, now added to our main menu. We are proud of this one!

Cherry Brandy, Amerretto, Spiced Rum, Coca-Cola

Coco Chanel

According to the Ultimate fashion oracle, Coco Chanel, "The best things in life are free. The second best things are very-very expensive".

Gin, Coffee Liqueur, Double Cream, served with a chocolate dusting

Tokyo Tea

A popular alternative option from the Long Island Iced Tea, using melon liqueur. You'll definitely know you've had one!

Vodka, Tequila, Bacardi Gin, Cointreu, Melon Liqueur, Lime Juice, Soda

Rhubarb Moscow Mule

Named after a nod to the Vodka's place of origin and the drinks undeniable "Kick". In 1941 Bartender Wes Price came up with this refreshing cocktail when friend Bar owner, Jack Morgan, in LA had a cellar packed with his own brand of unsold ginger beer which he couldn't get customers to drink as people preferred ginger ale at the time!

Vodka, Rhubarb Syrup, Fresh Lime Juice, Ginger Beer

Lemon Meringue Pie

We loved inventing this cocktail. Creamy, full of lemon zestiness and tastes just like a lemon meringue pie!

Limoncello, Vanilla Vodka, Ameretto, Double Cream, Fresh Lemon Juice

M's Rum Punch

Clues in the name! This punchy cocktail will take you straight to the Caribbean sunshine. Packed with fruity flavours and plenty of rum.

Dark Rum, White Rum, Pineapple Juice, Orange Juice

- also available in a sharing Jug to serve 4 for £30

Look out for our
Cocktail of the Week

Classic Cocktails

ALL COCKTAILS £10

Rhett Butler

This Bourbon based cocktail is named after the famous character portrayed by Clark Gable in 'Gone with the Wind'.

Bourbon Whiskey, Cranberry Juice, Lime Juice, Sugar Syrup

Long Island Iced Tea

"Rosebud" butt invented The Long Island Iced Tea on Long Island, New York in the 70's. The cocktail was created as part of a contest while working at the Oak Beach Inn.

Gin, Tequila, Rum, Triple Sec, Vodka, Fresh Lemon Juice, Sugar Syrup and Coke

Dark 'n' Stormy

It's an unproven legend, but the drinks connection to the joys and dangers of seafaring is well-established. Bermuda, where Dark 'n' Stormy was invented, is known as the shipwreck capital of the world, with 300 identified vessels lying ruined at the bottom of the surrounding North Atlantic Ocean. A perfect Cocktail for M's Fish Deli!

Dark Rum, Ginger Beer, Fresh Lime Juice

Mai Tai

Be submerged into classic Tiki culture with this sweet 'n' sour rum classic. Invented in 1944 and named after the Tahiti exclamation of "maita'i roa a'e" meaning "out of this world".

White Rum, Cointreau, Fresh Lime, Almond Syrup, Orange Juice, Dark Rum

Tequila Sunrise

The modern version of this fruit cocktail was created by Bobby Lozoff and Billy Rice in the early 1970s while they were working as young bartenders at the Trident in Sausalito, north San Francisco. At a party at the Trident organized by Bill Graham to kick off the Rolling Stones' 1972 tour in America, Mick Jagger had one of the cocktails, liked it, and he and his entourage started drinking them increasing the popularity all over the USA before hitting our shores.

Tequila, Orange Juice, Grenadine

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Cocktail of the Week

Classic Cocktails

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Negroni

1919, the story of the Negroni begins at the Café Casoni in Florence.

There's no documented historical account, but it is believed by Cocktailians that Count Camillo Negroni invented the drink when he ordered an Americano made with gin in place of the usual soda water.

Gin, Campari, Vermouth

Manhattan

This vintage cocktail was reputedly created at New York's Manhattan Club at the request of Sir Winston Churchill's Mother, Lady Randolph Churchill, who was hosting a party for a politician in the mid 1870s.

Bourbon Whiskey, Dry Vermouth, Angustora Bitters

Old Fashioned

This old fashioned needs no introduction, about as classic as it comes originated in the early 1800s. It's aromatic flavours and citrus scent combined creating the perfectly mature and cozy cocktail.

Bourbon, Agave, Angustura Butters, Garnished with Fresh Orange

Bloody Mary

This 'Bloody Mary' is best known for it's savoury profile. Packed with vitamins and electrolytes, this spicy treat is pretty much one of your five a day! Originating in Paris in the 1920s and named by actor George Jessel after his friend Mary who spilled the drink on herself.

Vodka, Tomato Juice, Worcestershire Sauce, Lemon Juice, Tabasco

Tom Collins

Think of this citrusy and fizzy gin based drink as your 'grown up lemonade'. Originally created in London in the late 1800s, this is the perfectly refreshing British classic.

Gin, Lemon Juice, Agave Syrup, Soda Water

Look out for our
Cocktail of the Week

Creamy or Frothy Cocktails

ALL COCKTAILS £10

Porn Star Martini

The most popular cocktail in the UK was created by Douglas Ankrah in 2002, a mixologist at the centre of London's trendiest bar scene, wanting to create a drink which was bold, playful and sexy.

Vanilla Vodka, Passion fruit Liqueur, Passion Fruit Juice, Lime Juice – served with a shot of Prosecco

Espresso Martini - M's Favourite

The honour of this deliciously smooth cocktail invention goes to British bartending guru, Dick Bradsell, in the 1980s at Freds Club, London.

Vanilla Vodka, Norfolk Espresso Coffee, Coffee Liqueur

French Martini

Despite what you may have heard, the French Martini wasn't invented by Chambord as part of a marketing campaign. It emerged in the late 1980s in New York where it was popularised in restaurateur Keith McNally's Bars.

Vodka, Raspberry Liqueur, Pineapple Juice

Pina Colada

The Pina Colada hails from San Juan, Puerto Rico where it was created by bartender Ramon "Monchito" Marrero at the Caribe Hilton in 1954. For the next 35 years, he would personally serve his cocktail while he bartended at the Hotel.

Bacardi, Malibu, Cream of Coconut, Pineapple Juice, Fresh Pineapple

Mary Pickford

A Prohibition era cocktail created in the 1920's for the actress Mary Pickford when on a trip with Charlie Chaplin. Taste a snippet of the "Golden Age" in this cocktail.

White Rum, Pineapple juice, Grenadine and Maraschino.

Sour - Brandy, Whiskey or Amaretto

King Farouk of Egypt enjoyed Western cocktails, but as a Muslim monarch he did not want to be seen drinking alcohol in public. His bartender in Platres, Cyprus devised a clever ploy – a Cocktail that looks like an iced tea!

Brandy, Whiskey, or Amaretto, Fresh Lemon Juice, Angostura Bitters, Sugar Syrup

Allergen Key: c=crustaceans, n=nuts, f=fish, m=meat, g=gluten, p=peanuts, s=sesame, sd=sulphur dioxide, ml=molluscs, m=mustard, e=egg, o=celery, sy=soya, l=lupin

Look out for our
Cocktail of the Week

Citrus Cocktails

ALL COCKTAILS £10

Mojito

Havana, Cuba is the birthplace of the Mojito, although its exact origin is the subject of debate. In the 1500s a moonshine rum-type alcohol was mixed with mint, lime and sugar cane syrup to ward off illness. When pirates invaded Cuba the drink was introduced to Pirate Drake when he promptly used Rum in place of the Cuban moonshine. The drink took on the name El Draque until it became the Mojito.

Bacardi Rum, Fresh Lime Juice and Mint topped with Soda

Cosmopolitan - M's Favourite

The origins of the Cosmopolitan cocktail can be a little fuzzy. There are at least 3 people who claim to have invented the Cosmo. The most popular theory is that it was created by Cheryl Cook, the Martini queen of South Beach, Florida in the 1980s. She decided to create a new drink that was similar to the Kamikaze but used Cranberry Juice rather than lime juice in order to sweeten the taste.

Lemon Vodka, Orange Liqueur, Cranberry Juice

French 75'

Named after the French army's weapon of choice during World War I: The French 75-millimeter light field gun. As news of the war spread in 1914, one French bartender decided to create a specialty WWI inspired cocktail "Soixante-Quinze". The drinks name along with its recipe was reimagined a few times over the years, the only constants being the number 75 in the name and gin on the ingredient list.

Dry Gin, Fresh Lemon Juice, Sugar Syrup, Prosecco

Margarita

It is said one story of the origin of the Margarita was concocted by Mexican restaurant owner Carlos (Danny) Herrera in 1938 for gorgeous Ziegfeld showgirl, Marjorie King. Marjorie was allergic to all forms of alcohol except tequila, but didn't like to drink the stuff straight!

Tequila, Cointreau, Fresh Lime Juice

Daiquiri

Daiquiri is also the name of a beach and an iron mine near Santiago de Cuba, and is a word of Taino origin. The drink was supposedly invented by an American mining engineer named Jennings Cox, who was in Cuba at the time of the Spanish American War.

Bacardi, Lime Juice, Grenadine, Fresh Strawberries, Agave

Caipirinha - M's Favourite

A classic Brazillian cocktail from São Paulo. Perfect for all you rum lovers.

Brazillian White Rum, Agave Syrup, Lime

Sex on the Beach

This cheeky and fruity holiday classic will be sure to have you feeling the sand between your toes no matter the time of year.

Beach Schnapps, Vodka, Orange Juice, Cranberry Juice

Allergen Key: c=crustaceans, n=nuts, f=fish, mk=milk, g=gluten, p=peanuts, s=sesame, sd=sulphur dioxide, ml=molluscs, m=mustard, e=egg, cl=celery, sy=soya, l=lupin

Look out for our
Cocktail of the Week

Mocktails

All mocktails £6

Pineapple Mojito

Pineapple Juice, Fresh Lime Juice, Mint & Soda

Elderflower Collins

Elderflower Cordial, Fresh Lemon Juice, Apple Juice & Soda

Rhubarb Mule

Rhubarb Syrup, Apple juice, Fresh Lime finished with fiery Ginger beer

Strawberry Non-Daiquiri

Strawberries, Grenadine, Cranberry Juice, Orange Juice, Lime Juice

Mixers and Soft Drinks

200ml bottles

Coke	£1.80	Fever Tree Tonics	£2.50
Diet Coke	£1.80	Light Elderflower Tonic	
Schweppes Lemonade	£1.80	Light Tonic	
Fever Tree Ginger Beer	£2.50	Sparkling Mineral Water	£1.80
Schweppes Soda	£1.70	Ginger Ale	£1.80

Hot Drinks

Norfolk Coffee

Whole bean, a rich, smooth blend that has hints of chocolate, cinnamon with a toasty nutty finish with vanilla overtones.

Espresso £2.00

Cappuccino £2.80

Flat White £2.75

Decaffeinated smooth and mild ground served in cafetiere £2.80

Norfolk Pot of Tea for One £2.50

M's Top Shelf Norfolk Spirits

All £4.50 for 25ml measure

What a Hoot Signature Dry Gin

A refreshing blend of traditional botanicals including juniper, coriander and citrus, perfectly balanced with the iconic Norfolk flavours of sea-samphire and lavender for an incredibly smooth finish.

Poppyland Cromer, Raspberry & Vanilla Gin

Perfectly fruit taste, slight hints of sherbet, paired with fresh botanicals. Whilst the raspberries provide a vibrant tang and natural sweetness, the notes of vanilla are a perfect compliment.

St Giles Gin, Mandarin and Passionfruit

An exploration of exotic flavours combining mandarin and passion fruit in a beautiful and well balanced creation.

St Giles Gin, Raspberry, Rhubarb and Ginger

The distillation of rhubarb and an infusion of raspberries, gives this beautifully refreshing gin an intense depth of fruity flavour.

English Whiskey Co. Original

Aged to perfection in specially selected Bourbon casks. An unpeated single malt whiskey.

Gyre & Gimble, Norwich, Sea Salt Vodka

Filtered through activated carbon, their sea salted vodka has a smooth characteristic with a clean finish, perfectly designed to enhance your tastebuds.

Spirits

Spirits priced at 25ml measures

Bacardi	£3.40	Bacardi Spiced	£3.40
Smirnoff Vodka	£3.40	Jack Daniels	£3.60
Gordons Gin	£3.40	Courvoisier Brandy	£3.60
Jim Beam Bourbon	£3.60	Malibu	£3.40
Archers	£3.20	Baileys 50ml	£4.50

Shots

Limoncello	Tequila Rose	£4.50
Jose Cuervo Especia	Blue Agave Tequila	

Norfolk Brewery

Duration, West Acre, Kings Lynn

"Beers that belong, Brewed from Nature with Purpose"

Duration is a modern farmhouse brewery in West Norfolk making beers that belong, fresh beers and wild and blended farm-style ales with a sense of time and place to them. Inspired by their immediate surroundings and a respect for all that has gone before them, they make heritage and innovative beers field-to-glass. Rooted in the majestic West Acre home they pour nature into their beers to celebrate the Nar Valley and all its rich produce. Cultivating time, terroir, and purpose in an estate approach to beer making.

Doses

Classic, Refreshing German Pilsner is invigorating, deliciously dry and floral, Clean and crisp with accentuated German hops.

5.1% ABV, 440ml can

suitable for vegans, contains gluten

£5

Sweeping Coast

Bright, Fresh and resinous West Coast pale has a dry palate to let these classic American hops shine through with Mosaic, Azacca, Simcoe hops.

4.8% ABV, 440ml can

suitable for vegans, contains gluten

£5

Turtles all the way down

A refreshingly balanced juicy American Pale, Turtles has a soft bitterness and a deliciously tropical taste.

5.5% ABV, 440ml can

suitable for vegans, contains gluten

£5

Ebb & Flow

An Americal stout, hoppy and resinous with a lighter malt roast for drinkability. Hops and yeast delivering pine and fruit notes.

4.8% ABV, 440ml can

suitable for vegans, contains gluten

£5

Norfolk Brewery

Barsham Brewery, West Barsham Estate, North Norfolk *"Norfolk Born and Brewed"*

The West Barsham Estate is steeped in farming heritage. Susanna Soames's family have owned and farmed the land here of generations. In an area renowned for its top quality agricultural soil, North Norfolk's sea air and unique micro-climate help them produce some of the best malting barley in the world. Their famous Maris Otter Barley is malted down the road at Crisp Maltings and returned to their state of the art brewery situated within one of the Estate's ancient farm buildings. The malt is blended with beautifully pure water from their own bore hole.

Norfolk Topper

£5

Multi award winning, this 3.8% ABV straw coloured, easy drinking session bitter has floral, citrus flavours courtesy of New Zealand's Green Bullet hops. Its named after 'Topper', one of the much loved Suffolk Punch horses that worked on the West Barsham Estate up until the 1980's.

500ml Bottle

vegan and gluten free

Golden Close I.P.A

£5

A 5% golden, true-to-style IPA brewed with malted Maris Otter Barley and a blast of Boadicea hops for a flavoursome finish. Named after a distinctively picturesque field on the West Barsham Estate where barley is grown.

500ml Bottle

not suitable for vegans, contains gluten

Pilgrims Pale Ale

£5

A 4% Norfolk Pale Ale brewed with Pilgrim hops, in collaboration with The Walsingham Shrine. Guaranteed to quench the thirst of travellers, ancient and modern!

500ml Bottle

not suitable for vegans, contains gluten

Norfolk Brewery

Moon Gazer, Norfolk Brewhouse Craft, Hindringham

"Stop Staring.....Start Gazing"

The Brewery is slap-bang in the middle of the Country's finest malting barley-growing region - so, as you would expect, they use the riches on our doorstep. They also use the resources from under their feet - chalk-filtered water from the brewery's own well. Norfolk Brewhouse only source the highest quality hops, selected for their aromas and flavours to create distinctive, award winning beers.

Pintail

£5

Moon Gazers Pacific pale - light, golden and hoppy with aromatic citrus notes. A Gluten Free Norfolk Pale,

3.9% ABV 500ml Bottle

not suitable for vegans, Gluten free

Dewhopper

£5

Norfolk Lager - Multi-award winning craft lager. Light gold in colour, with a crisp hoppy finish

4.0% ABV 500ml Bottle

not suitable for vegans, Gluten free

Skiddadler

£5

Norfolk Milk Stout - smooth, dark sweet milk stout

4.5% ABV 440ml can

not suitable for vegans, contains gluten

Cheeky Jack

£5

Our blonde IPA - USA and UK hops combine to deliver a fruity bitterness and crisp, dry finish.

5% ABV 500ml bottle

not suitable for vegans, Gluten free

Norfolk Brewery

Norfolk Raider Cider

Beth and Paul Cork are the founders of Award Winning, Norfolk Raider Cider. At their White House Farm Orchard in Norwich they grow numerous apples including Discovery, Russet, Laxton, Gala, Red Bramley and Crispin. When Paul was younger he knew an older gentleman who told him a story about some airmen who would come down to the local pub to have their final drinks before going on bombing raids the next day. The locals referred to these men as 'The Norfolk Raiders'. They flew out from Norwich airport which at the time was the B24 bombing base. Paul wanted to tie his cider to a piece of history and this noble story was exactly what he was looking for. Thus born The Norfolk 'Raider' Cider.

Wingman

An award winning traditional full bodied cider with rich apple notes.

6.2% ABV 500ml Bottle

suitable for vegans and gluten free

£5

Dolly Pink

Refreshing raspberry, wonderful balance of light and refreshing raspberry fruitiness

4.0% ABV 500ml Bottle

suitable for vegans and gluten free

£5

Alcohol Free / Low Alcohol

Adnams Ghostship

Citrus Pale Ale

0.5% ABV 500ml Bottle

suitable for vegans and gluten free

£5

Norfolk Brewery

Poppyland Brewery, Cromer

"Adventures in Beer start here...."

Poppyland Brewery was set up in 2012, now run by Dave Cornell since 2019, their aim is to produce small batches of top quality beer using unusual processes and ingredients to produce "different and interesting" beers. Poppyland beers are strong, flavoursome and have an impact, using local barley and locally foraged ingredients. Their award winning beer is brewed in small quantities 200-300 litres and either bottled or casked in Cromer.

Recent award winner for their first lager, Empress-Vienna lager, Dave received Bronze medal in the 2021 International Beer Challenge, against competition from hundreds of brewers from 15 different countries across the world, including Germany, Belgium, the Czech Republic, the United States and the Netherlands.

Empress - Vienna Lager

£5

Vienna lager is an amber-coloured beer invented, as the name implies, in the capital of Austria in the 1840s. It was very popular for more than 80 years before losing sales to pale-coloured lagers such as pilsners, but it is still brewed in countries such as the United States and Mexico. Since the start of the 21st century there has been a small revival in the brewing of Vienna lagers, as drinkers appreciate the beers malt-driven flavours. Poppylands take on the style is named after the Empress Elizabeth of Austria, wife of the Austrian Emperor Franz Joseph, who stayed at Tuckers Hotel, Cromer in the Summer of 1887.

5.3% ABV 375ml Bottle

suitable for vegans, contains gluten

Norfolk Brewery

Wildcraft Brewery

In 2015, Mike Deal met Mark Goodman in the crazy world of an online game called Clash of Clans. They decided to meet after seeing a Norwich football match in a brew pub, where Mike explained his dream of having his own brewery.

Wildcraft launched it's first brew in November of 2016. Since then creating 13 different brews which have been well received. Having expanded from Buxton to Smallburgh, the boys are going from strength to strength holding many brewery events. Check out their socials and website.

Wild Caribbean Pineapple IPA

4.3% ABV 440ml Can

suitable for vegans and gluten free

£5

Wildwood Black Forest Stout

5.2% ABV 440ml Can

suitable for vegans and gluten free

£5

Wolf Brewery

The Wolf Brewery opened in 1995 on the old Gaymers Cider site in Attleborough, moving in 2006 just a couple of miles away in the village of Besthorpe they have a state of the art bottling plant.

Priding themselves on local ingredients, recipes and methods they aim to always want to keep it this way believing that East Anglia is the home of quality brewing!

M's Pale Lager

Exclusive to M's

4.4% ABV 500ml Bottle

suitable for vegans

£5.75

Norfolk Vineyard

Chet Valley Vineyard, South Norfolk

Handcrafted, premium sparkling and still English wines using distinct varieties of cool-climate grapes grown in their own vineyard in South Norfolk. Owned by the Hemmant family, John was an early pioneer of wine making in the UK. John specialises in the development of quality sparkling wine. Many of their wines are named after local birds flying above the vineyard surroundings.

Horatio

Award Winning 2016 vintage Pink sparkling wine made in the Classic method (double fermentation). Clear, salmon pink in colour with a good mousse. The result is a crisp, fresh elegant wine bursting with red fruit, tending to strawberry and honey aromas. This wine is made from a blend of 75% Phoenix, 15% Seycal Blanc and 10% Regent grapes.

suitable for vegans and gluten free

Bottle **£47**

Skylark

Award Winning Brut 2019 sparkling wine has lots of depth and complexity. Wonderful floral and fruit aromatics of apple, melon, white peach, apricot and tropical fruits with just a hint of Elderflower on the nose. Made from a blend of 80% Phoenix and 20% Seyval Blanc.

suitable for vegans and gluten free

Bottle **£42**
125ml **£8**

Swift

A dry wine made from the Schönburger grape, with two day maceration. Lightly pressed with cool fermentation. A wine of intensity showing primary aromas and flavours of lemon, quince, rose petal, elderflower and lychee.

suitable for vegans and gluten free

Bottle **£29**

Charcuterie Topper

A Glass of Norfolk Wine

Choose from a medium glass of Red, White or Rosé Norfolk Wine served with a wooden board loaded with cheese, meat & nibbles

£14.50

125ml glasses are available on request where above wines are sold by the glass

Norfolk Vineyard

Babu's Vineyard, Weston Longville

This excellent, small, family run vineyard and winery in the heart of Norfolk produces award winning white and rose wines. The vineyard is planted predominantly with Solaris and Rondo vines. The name of the vineyard derives from the Swahili "Babu" which means grandfather, Peter Ross who planted the vineyard in 2009 became a grandfather in 2004, hence the vineyard name. Look out for their exciting new Red wine in 2022!

Rose 2020

Made from the rondo grape, this rose is a refreshing, smooth, medium dry wine with a hint of strawberry in the bouquet.

suitable for vegans and gluten free

Bottle **£29**
175ml **£8.50**
250ml **£11.50**

Silver medal Solaris 2021

An exceptionally well balanced, smooth, white wine with notes of apple and citrus on the nose. Ideal as an aperitif or with a variety of lightly flavoured dishes. Its cousin, the 2018 Solaris Reserve, won a Gold medal and the 2019 EAVA Trophy for the best white wine in East Anglia. This exhibits very similar qualities.

suitable for vegans and gluten free

Bottle **£32**
175ml **£9**
250ml **£12**

Charcuterie Topper

A Glass of Norfolk Wine

Choose from a medium glass of Red, White or Rosé Norfolk Wine served with a wooden board loaded with cheese, meat & nibbles

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Norfolk Vineyard

Winbirri Vineyard, Surlingham

Winbirri Vineyard made history by becoming the first English Vineyard to win the coveted 'Decanter World Wine Awards' for a still wine. Winner of Platinum Decanter Award best in show 2017 "Best Single varietal White Wine in the World", for their Bacchus 2015. There were more than 17,200 entries in the awards, never before won by an English vineyard for a still wine. And it's right here on our doorstep!

Vintage Reserve Sparkling

2015 Sparkling wine is delicate and has complex aromas of white peach, wild blossom and spice. Made with Chardonnay/Pinot Noir/Pinot Meunier grapes the palate is finesse with wild strawberry and citrus fruit with a hint of brioche, all leading into a creamy seductive balance.

suitable for vegans and gluten free

Bottle **£47**

Signature

This 2017 bold red is bursting with rich plum and dark-berry fruits: spicy with notes of coffee and blackberries. Made from 100% handpicked Dornfelder grape, processed within minutes of harvest. If you are a fan of Rioja then you should really enjoy this wine.

suitable for vegans and gluten free

Bottle **£29**
175ml **£8.50**
250ml **£11.50**

Bacchus

2020 vintage Bacchus could well be known as the Sauvignon Blanc of England! An elegant nose of grapefruits, passion fruits and floral characters. Tropical fruits backed with a clean, crisp finish on the palate.

suitable for vegans and gluten free

Bottle **£32**
175ml **£9**
250ml **£12**

Charcuterie Topper

A Glass of Norfolk Wine

Choose from a medium glass of Red, White or Rosé Norfolk Wine served with a wooden board loaded with cheese, meat & nibbles

£14.50

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Tapas

Mixed Olives with Sun Dried Tomatoes, Garlic & Rosemary ✓	£5
M's Bruschetta ✓ <i>fresh tomato, basil, olive oil and mozzarella (g)</i>	£6
Sourdough Bread with Dipping Oils ✓ <i>Chilli, Garlic & Ginger and Rosemary, Thyme & Lemon (g)</i>	£4
Baked Camembert ✓ <i>Served with Bread and Norfolk Caramelised Red Onion Chutney (mk, g)</i>	£9.50
Patatas Bravas ✓ <i>Served with Alioli and Tomato dip (e, m)</i>	£6
Beef Meatballs <i>Cooked in an onion, tomato, garlic and herb sauce (e)</i>	£7
M's Special Tart (g, e, mk)	£8
Tiger Prawns <i>Pan fried with chilli and garlic (c, m)</i>	£9
Scallops <i>Served with bacon lardons and butter sauce (ml, mk)</i>	£9.50
M's Fishcakes <i>Served with lemon mayonnaise (f, e, m)</i>	£8.50
Crayfish Cocktail <i>Fresh crayfish in seafood sauce served with tomato, lettuce & cucumber</i>	£9

*Food Allergies & Intolerances: Please ask a member of staff if you have any queries or if you have any allergies or special requirements, we may be able to offer a gluten free alternative.
All of our food is prepared where nuts, cereals containing glutens and other allergens are prepared.
Some fish may contain pin bones.
Our menu descriptions do not include all ingredients.*

Grazing Boards

Cheese Board - a taste of East Anglia ✓

Smoked Walsingham, Binham Blue, Baron Bigod, served with a Norfolk Caramelised Red Onion Chutney, bread, celery, grapes, walnuts (mk,g,n,c)

£17.50

Charcuterie Board

Milano, Chorizo and local homecooked Ham, served with a Norfolk Tomato & Chilli Jam, bread, olives & cornichons (mk,g,sd,f)

£17.50

M's Board

A mixutre of the above grazing boards if you're not sure whether to go for cheese or charcuterie (mk,g,n,c,sd,f)

£20

Seafood Board

Hot Smoked Salmon, Cromer Crab, Crayfish Tails, Smoked Mackerel, served with a seafood sauce, alioli, bread and lemon (c,f,e,m)

£25

Mezze Board ✓

A taste of Greece with Hummus, Grilled Pitta Bread, Tzatziki, Feta Cheese, cucumber and carrot sticks, apple slices, cherry tomatoes, olives and garnished with fresh mint leaves (mk,g,sd,s)

£17.50

Charcuterie Topper

A Glass of Norfolk Wine

Choose from a medium glass of Red, White or Rosé Norfolk Wine served with a wooden board loaded with cheese, meat & nibbles

£14.50

Truffles

Handmade Norfolk Chocolate Truffles supplied by

Selection of 4

Boozy

Milk Champagne, White Champagne, Gin & Lemon, Rum

£5.50

Non-Boozy

Orange, Raspberry & Lemonade, Salted Caramel, White Chocolate

£5

Dessert

Lemon Cheesecake, Caramel Fudge Sundae, Sticky Toffee Pudding, Raspberry Tart

£5

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