



Platten's

SEASON SPECIALS

FRESH OYSTERS

All served with a garnish box

Three - £6.00
Half a dozen - £12.00
A Dozen - £22.00

STARTERS

Wells crab cakes Pickled cucumber & samphire	£8.00
Courgette fritters Heritage tomato salad	£6.50
Hamhock & wholegrain mustard terrine Apple chutney & granary toast	£7.00
Potted brown shrimps Pickled samphire & granary toast	£8.00

MAINS

Beer battered catch of the day Chunky chips, crushed garden peas & homemade tartare sauce	£POA
Moules Mariniere Mussels, garlic, parsley, shallots & cream, bloomer bread & hand cut chips	£9.00 / £14.00 + chorizo £2.00
Grilled Lobster Dressed salad leaf and chunky chips	Half - £22.00 / Whole - £30.00
10oz Ribeye Steak From Swannington farm to fork, served with confit plum tomato, grilled flat mushroom & two sides	£22.00
12oz Rump Steak From Swannington farm to fork, served with confit plum tomato, grilled flat mushroom & two sides	£18.00
Homemade beef burger From Swannington farm to fork, served with cheddar cheese, red onion, baby gem lettuce, beef tomato, mayonnaise, toasted brioche bun & chunky chips	6oz - £12.50 / 12oz - £16.00
Battered chicken burger Chipotle mayonnaise, chunky chips & dressed salad leaf	£11.00
Minuet steak baguette Caramelised onions, Binham blue cheese & dressed salad leaf	£12.00

SALADS

Wells crab salad From A&M Frary, Wells Next The Sea, served with radish, peas, spring onion, lemon dressing & bread and butter	£12.00
Avocado, Tomato & Feta Dressed salad leaf, black olives, spring onion & pine nuts	£10.00
Grilled halloumi & courgette Dressed salad leaf, radish, basil pesto	£10.00

SIDES

Heritage tomato & feta salad	£3.00
Buttered Norfolk Samphire	£4.00
Garlic buttered green beans	£3.00

DESSERTS

Baked blueberry cheesecake Berry compote	£7.00
Glazed lemon tart Raspberry sorbet	£7.00