

## Sample Menu

### This Evenings Bread & Freshly Churned Salted Thyme Butter.

Sun Blushed Tomato & Mixed Herb White Loaf.  
Pumpkin Seed & Norfolk Crunch Granary Bloomer.

### Starters

Roasted Celeriac Soup, Shropshire Blue Fritters, Puy Lentils, Toasted Pumpkin Oil.  
Sea Trout, Parsley Crust, Smoked Mackerel Spätzle, Spinach, Lemon Pearls, Baby Corn, Bisque.  
Pigeon Breast, Pea a la Français, Chive Polenta, Celeriac Remoulade, Pancetta, Kale, Jus.  
Smoked Salmon, Potato Salad, Pickled Fennel, Lemon Yoghurt, Avocado, Capers, Squid Rings, Dill Oil.  
Ham Hock & Duck Pressing, Quail Egg, Douglas Fir, Multi Seeded Cracker, Pickled Mushroom, Puffed Rice.  
Whipped Goats Cheese, Rosemary Emulsion, Pumpkin Seeds, Cocoa Nib, Beetroot, Onions, Cous Cous.

### Mains

Black Treacle Glazed Beef Fillet, Pomme Dauphine, Sprouting Broccoli, Red Onion, Beef Roll, Roasted Celeriac Puree, Salsify, Carrots, Oat Crumb, Port Jus. (£7.50 Supplement).  
Rosemary & Lemon Chicken, Sweet Potato Puree, Kale, Tarragon & Chicken Bon Bon, Romanesco, Spring Onion, Smoked Beetroots, Dijon & Maple Sauce.  
Stone Bass, Cauliflower Puree, Roasted Leeks, Smoked Cod Dumplings, Jerusalem Artichoke, Scallop, Cavolo Nero, Wild Garlic & Miso Sauce.  
Salmon Fillet, Purple Potato, Crispy Mussels, Confit Fennel, Broad Beans, Sea Vegetables, Parsley Root Puree, Mange Tout, Watercress Velouté.  
Wild Mushroom, Manchego Arancini, Sweet Potato Puree, Cavolo Nero, Celeriac, Smoked Beetroots, Cheddar Fritters, Wild Garlic & Miso Sauce.

### Desserts

Free Standing Vanilla Brûlée, Coconut, Ginger Crumb, Passionfruit Sorbet, Glazed Pineapple.  
Chocolate Mousse, Chocolate Cake, Blood Orange, Milk Sorbet, Oat Cake, Honeycomb.  
Citrus Cheesecake, Vanilla Doughnuts, Dulce De Leche, Lemon Curd Ice Cream, Brandy Snap, Kiwi.  
Lemon Grass & Popcorn Pannacotta, White Chocolate, Macaroon, Coffee Caramel Granita, Rhubarb.  
Selection of Homemade Ice Creams & Sorbets.  
Norfolk & English Cheeses, Cornish Yarg, Baron Bigod, Black Bomber, Binham Blue, Grapes, Celery & Chutney (£3.00 Supplement).

### Tea/Coffee

Served with this evenings Petit Fours (£3.50 Supplement).  
Pistachio & Raisin Chocolate Fudge.  
Strawberry & Elderflower Pate du Fruit.

**Our Head Chef Damien Woollard and his team pride themselves on using only the freshest produce, sourced locally where possible. Everything you will eat this evening has been made completely in house, so if you have any specific dietary requirements or questions about any of the ingredients used, please ask your server when ordering.**