

Sample Menu

This Evenings Breads & Freshly Churned Salted Thyme Butter

Sun Blushed Tomato & Mixed Herb Bloomer.
Norfolk Crunch Granary, Sunflower Seed & Linseed.

Starters

Leek & Potato Soup, Blue Cheese Fritter, Truffle Oil.
Steamed Soya Hake, Thai Vegetables, Lemongrass & Ginger Miso Broth, Sesame Tapioca Crisp.
Norfolk Quail, Sweet Potato Dhal, Pancetta, Kale, Raisins, Pine Nuts, Garlic Oil.
Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yoghurt, Baby Gem, Marie Rose.
Smoked Pheasant & Cherry Terrine, Rocket, Brioche, Quails Egg, Beetroot Chutney, Parma Ham, Coleslaw.
Sun blushed Tomato Arancini, Beetroot, Pomegranate, Rocket, Fig Jam, Red Pepper Coulis, Quinoa.

Mains

Fillet of Beef, Artichoke, Sprouting Broccoli, Parsnip Puree, Celeriac, Braised Venison Fritter, Savoy Cabbage, Truffle Gruyere Croquette, Sauce Diane (£7.50 Supplement).
Atlantic Cod, Butternut Squash, Cauliflower, Cromer Crab Bon Bon, Seaweed, Sweet Potato, Sweetcorn, Lemon & Spinach Sauce.
Pork Fillet, Ham Hock & Confit Duck Fritter, Pomme Anna, Beetroot Puree, Salt Baked Sweed, Chantenay Carrots, Kale, Beetroot, Port Jus.
Roasted Hake Loin, Ricotta Dumplings, Roasted Cheddar Leeks, Parsley Root, Samphire, Mangetout, Peas, Rocket & Watercress Sauce.
Ricotta Gnocchi, Sweet Potato, Roasted Leeks, Artichoke, Kale, Chantenay Carrots, Artichoke, Mushroom Sauce.

Desserts

Vanilla Crème Brûlée, Poached Raspberries, Marshmallow, Pimms Granita, Sable Biscuit.
Chocolate & Hazelnut Torte, Banana Parfait, Puff Pastry, Peanut Butter Powder.
Strawberry Pannacotta, Brandy Snap, Strawberries, Shortbread, Apricots, Kiwi Sorbet.
Sticky Toffee Pudding, Blood Orange, Banoffee Caramel, Coffee Crisp, Banana Ice Cream.
Selection of Homemade Ice Creams & Sorbets.
Norfolk & English Cheeses, Shropshire Blue, Norfolk White Lady, Black Bomber, Cornish Yarg, Celery, Grapes & Norfolk Chutney (£3.00 Supplement).

Tea/Coffee

Served with this evenings Petit Fours (£3.50 Supplement).
Orange Truffles, Passionfruit & Mango Pate de 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 in house, so if you have any questions on any of the ingredients used please speak to your server.
Allergen Menu available on request.