

SAMPLE MENU

This Evenings Bread & Freshly Churned Thyme Butter

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

Starters

Honey Roasted Sweet Potato Soup, Taleggio Fritters, Tarragon Oil.
Chicken Liver Parfait, Pancetta, Douglas Fir, Quails Egg, Fruit & Nut Bar, Smoked Duck, Rocket, Fig.
Torched Soused Mackerel, Potato Salad, Fennel, Mackerel Pate, Seed Cracker, Cucumber, Mussels.
Pigeon, Sage Polenta, Rhubarb Ketchup, Bacon Jam, Fermented Carrot, Blackberries, Wild Garlic Oil.
Crispy Monkfish, Coleslaw, Chorizo, Avocado Puree, Red Pepper, Salmon Roe, Rice Cracker, Olives.
Goats Cheese, Beetroot, Green Strawberry, Pumpkin Seeds, Quince, Pomegranate, Tomato, Coco Nibs.

Mains

Fillet of Beef, Pomme Anna, Black Garlic Puree, Sesame Leeks, Red Onion, Beetroots, Miso Crisp, Roasted
Peanut Crumb, Smoked King Prawns, Soya & Honey Jus. (£7.50 Supplement).
Salmon Fillet, Warm New Potato, Crab & Samphire Salad, Confit Fennel, Mange Tout, Courgette &
Rosemary Emulsion, Brown Crab Cake, Cumin & Cucumber Yogurt Dressing.
Chicken Breast, Fondant Potato, Spring Cabbage, Confit Leg Kiev, Chestnut Mushroom, Rocket Pesto,
Carrots, Sweet Potato Puree, Candied Walnuts, Madeira Sauce.
Cod Loin, Sea Purslane, Roasted Cauliflower Puree, Smoked Cod Bon Bon, Heritage Tomato's, Peas, Spring
Onion, Parsley & Watercress Sauce.
Wild Mushroom Gnocchi, Feta Cheese, Chestnut Mushroom, Nut roast, Courgette & Rosemary Emulsion,
Baby Gem, Pine Nuts, Basil Oil.

Desserts

Free Standing Crème Brûlée, Lemon Poppy Seed Cake, Meringue, Rhubarb, Macaroon.
Poached Strawberries, Marshmallow, Praline, Elderflower Ice, White Chocolate Parfait, Lemon Curd.
Passion Fruit Chocolate Mousse, Stem Ginger, Milk Sorbet, Malt Crumb, Aero chocolate, Feuillentine.
White Chocolate Ganache, Mango, Coconut, Raspberries, Honeycomb, Blood Peach Sorbet.
Selection of Homemade Ice Creams & Sorbets.
Norfolk & English Cheeses, Norfolk Mardler, Baron Bigod Brie, Black Bomber, Binham Blue, Celery, Grapes
& Norfolk Chutney (£3.00 Supplement).

Tea/Coffee

Served with this evenings Petit Fours (£3.50 Supplement).
White Chocolate & Pistachio Fudge, Gooseberry & 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.