

SAMPLE MENU

This Afternoon's Freshly Baked Breads

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

Starters

Carrot, Coconut & Coriander Soup, Croutons, Puy Lentils, Lemongrass Oil.
Smoked Salmon, Potato Salad, Pickled Fennel, Avocado Yoghurt, Cucumber, Squid Rings, Coriander Oil.
Chicken Liver Parfait, Quail Egg, Douglas Fir, Pancetta, Multi Seed Cracker, Nasturtium, Brioche.
Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yoghurt, Baby Gem, Marie Rose.
Smoked Goose Breast, Celeriac & Pear Remoulade, Boudin Noir, Artichoke, Puffed Barley, Rocket Oil.
Baron Bigod Brie Fritter, Fig Jam, Fruit & Nut Bar, Quince, Black Garlic Puree, Raisins, Pumpkin Seeds, Pear.

Mains

Roast Sirloin of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Gravy.
Roast Shoulder of Pork, Roast Potatoes, Seasonal Vegetables, Apple Sauce, Gravy.
Norfolk Black Turkey, Roast Potatoes, Seasonal Vegetables, Apricot & Pine Nut Stuffing, Gravy.
Hake Loin, Roasted Cauliflower Puree, Sprouts, Salsify, Cavolo Nero, King Oyster Mushroom, Madeira Cream Sauce.
Salmon Fillet, Parsley Root Puree, Crushed Peas, Salmon Cake, Samphire, Mange Tout, Spinach & Lemon Sauce.
Chickpea Cake, Tomato Ragu, Spinach, Manchego Fritters, Sesame, Toasted Pine Nuts, Rice Crisp, Romanesco, Garlic Oil.

Desserts

Free Standing Crème Brulee, Baileys Macaron, Marshmallow, Pistachio Cake, Strawberry.
Pecan Tart, Crème Fraiche Sorbet, Banana Caramel, Raspberries, Caramel Crunch.
Lemon Posset and Raspberry Jelly, Sour Meringue, Shortbread, Raspberry Gel, White Chocolate Soil.
Baklava, Honey Yoghurt, Compressed Pineapple, Blood Peach, Feuillentine, Pecan, Yoghurt Snow.
Norfolk & English Cheeses, Binham Blue, Baron Bigod, Black Bomber, Cornish Yarg, Celery, Grapes & Chutney (£3.00 Supplement).

Tea/Coffee

Served with Petit Fours (£3.50 Supplement).
White Chocolate, Baileys & Almond Truffle, Blueberry Pâté 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 afternoon 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.