

Sunday Sample Menu

This Afternoon's Freshly Baked Breads

Rocket Pesto & Sunflower Seed White Loaf
Norfolk Crunch & Pumpkin Seed Granary Bloomer.

Starters

Purple Sprouting Broccoli, Shropshire Blue Fritters, Puy Lentils, Toasted Pumpkin Oil.
Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yoghurt, Baby Gem, Marie Rose.
Salt Beef & Cheddar Croquettes, Gherkins, Cured Meats, Mustard Mayonnaise, Salad, Oat Crumb.
Smoked Salmon, Potato Salad, Pickled Fennel, Lemon Yoghurt, Crispy Capers, Squid Rings, Dill Oil.
Ham Hock & Duck Pressing, Quail Egg, Douglas Fir, Cracker, Pickled Mushroom, Puffed Rice.
Whipped Goats Cheese, Rosemary Emulsion, Pumpkin Seeds, Cocoa Nib, Beetroot, Onions, Cous Cous.

Mains

Roast Herford Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Gravy.
Roast Shoulder of Dingley Dell Pork, Roast Potatoes, Seasonal Vegetables, Apple Sauce, Gravy.
Roast ¼ Norfolk Chicken, Roast Potatoes, Seasonal Vegetables, Apricot & Pine Nut Stuffing, Gravy.
Cod Loin, Cauliflower Puree, Roasted Leeks, Saute New Potatoes, Jerusalem Artichoke, Crayfish, Kale, Rocket & Miso Sauce.
Salmon Fillet, Purple Potato, Crispy Mussels, Confit Fennel, Broad Beans, Samphire, Parsley Root Puree, Mange Tout, Sea Purslane, Fennel Veloutè.
Wild Mushroom, Manchego Arancini, Sweet Potato Puree, Crispy Kale, Wild Garlic, Celeriac, Smoked Beetroots, Cheddar Fritters, Rocket & Miso Sauce.

Desserts

Free Standing Vanilla Brûlée, Coconut, Ginger Crumb, Passionfruit Sorbet, Glazed Pineapple.
Sticky Toffee Pudding, Marshmallow, Toasted Almonds, Banana Caramel, Figs, Clotted Cream Ice Cream.
Chocolate Brownie, Candied Hazelnuts, Milk Sorbet, Chocolate Mousse, Feuillentine, Blood Orange Gel.
Frangipane Tart, Poached Rhubarb, Honeycomb Ice Cream, Blood Peach Gel, Shortbread Crumb.
Citrus Cheesecake, Vanilla Doughnuts, Dulce De Leche, Kiwi Sorbet, Brandy Snap.
Selection of Homemade Ice Creams & Sorbets.
Norfolk & English Cheeses, Shropshire Blue, Baron Bigod, Black Bomber, Cornish Yarg, Celery, Grapes & Chutney (£3.00 Supplement).

Tea/Coffee

Served with Petit Fours (£3.50 Supplement).
White Chocolate & Pistachio 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 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.