

## **SAMPLE MENU**

### **This Evenings Bread & Freshly Churned Miso Butter**

Seeded Norfolk Crunch Granary Bloomer.  
Sun Blushed Tomato & Mixed Herb.

### **Starters**

Honey Roasted Carrot & Parsnip Soup, Puy Lentils, Black Bomber Fritter, Truffled Crème Friache.  
Crab Mayonnaise, Gazpacho, Taramasalata, Cucumber, Avocado, Caviar, Puffed Rice, Basil Oil.  
Roasted Pork Belly, Chilli & Lime Sweet Potato, Asian Slaw, Pork Puff, Apple, Miso Sesame Sauce.  
Steamed Gurnard, Chorizo, Baby Gem, Tomato Arancini, Manchego Fondue, Pomegranate.  
Chicken Liver Pâté, Puffed Grains, Figs, Quails Eggs, Douglass Fir Emulsion, Smoked Duck, Balsamic Onions.  
Whipped Goats Cheese, Green Strawberry, Macadamia Nut, Nasturtium, Beetroot, Rocket Oil.  
Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yoghurt, Baby Gem, Marie Rose.

### **Mains**

Fillet of Beef, Roasted Celeriac, Truffle & Smoked Cheddar Croquette, Shallot, Butternut Squash Puree, Smoked Beetroot, Beef & Mushroom Filo Wrap, Mange Tout, Port Jus (£7.50 Supplement).  
Salmon Fillet, Sweet Chilli Pak Choi, Black Garlic & Coriander Dumplings, King Prawns, Kohlrabi, Thai Salmon Cake, Peanuts, Courgettes, Spring Onion, Lobster Tum Yum.  
Cod Loin, Crayfish & Leek New Potatoes, Pea Puree, Heritage Tomatoes, Artichokes, Cauliflower, Mange Tout, Lemon Chutney, Seaweed Beurre Blanc.  
Garlic & Sage Chicken, Fondant Potato, Aubergine Puree, Edamame Beans, Chantenay Carrots, Bacon Lardons, Cavolo Nero, Roasted Garlic Kiev, Sweetcorn, Madeira Jus.  
Sweet Potato Pancake, Kohlrabi, Black Garlic & Coriander Dumplings, Smoked Beetroots, Ratatouille, Black Garlic Crisps, Pak Choi, Mozzarella, Basil Emulsion.

### **Desserts**

Free Standing Brûlée, Marshmallow, Roasted Peach, Caramel, Peach Sorbet, Biscotti Biscuit.  
Chocolate Peanut Butter Mousse, Cherry Jelly, Malt Cake, Milk Sorbet, Peanut Butter Crisp.  
Coconut & Lime Parfait, Kiwi & Mango Salsa, Sticky Ginger Cake, Pineapple Ice, Mango Gel.  
Honey Set Yogurt, Pecan Puree, Lemon Verbena Ice Cream, Meringue, Candied Pecans.  
Selection of Homemade Ice Creams & Sorbets.  
Norfolk & English Cheeses, Cornish Yarg, Baron Bigod, Organic Cheddar, Binham Blue, Grapes, Mixed Crackers Celery & Chutney (£3.00 Supplement).

### **Tea/Coffee**

Served with this evenings Petit Fours (£3.50 Supplement).  
Dark Chocolate Fudge.  
Kumquat Pate du Fruit.

**Our Executive Chef Damien Woollard & Head Chef Kieran Barrett, alongside their 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.**