

SAMPLE MENU

2 Courses £38.00

3 Courses £48.00

This Evenings Bread & Butter

Lacons Encore Ale Roll.

Raw Fen Farm Butter.

Starters

Sprouting Broccoli & Stilton Soup, Puy Lentils, Smoked Cheddar Fritter, Straw Potatoes, Truffle Oil.

Poached Chicken & Herb Pressing, Peach Chutney, Rosemary Emulsion, Pickled Girolles, Smoked Duck, Quails Egg, Blakeney Leaf.

Whipped Goats Cheese, Poached Figs, Candied Sunflower Seeds, Linseed Crisp, Artichoke, Caramelised Honey Dressing.

Blow Torched Soused Mackerel, Potato Salad, Avocado, Pickled Cucumber, Wild Rice, Mackerel Pate, Chive Oil.

Pan Fried Pigeon, Tarka Dhal, Spring Cabbage, Crushed Broad Beans, Yoghurt, Red Onion Bhaji, Raisins, White Cabbage.

Smoked Salmon & Cheddar Arancini, Shaved Asparagus, Fennel & Lemon Chutney, Pea Sauce, Crispy Leeks.

Mains

Korean Red Pepper Glazed Fillet Steak, Baby Carrots, King Oyster Mushroom, Peanuts, Calvolo Nero, Carrot & Miso Puree, Shallots, Slow Braised Beef Croquette, Carrot Top Oil (£8.00 Supplement).

Cod Loin, Curried Cauliflower Puree, Confit Fennel, Mange Tout, Ricotta Dumplings, Cray fish Tails, Pickled Fennel, Cauliflower Florets, Samphire, Fennel & Tarragon Velouté.

Dingley Dell Pork Loin, Olive Dressing, Pickled Apple, Chorizo Bon Bon, Tomato Emulsion, Ratatouille, Baba Ghanoush, Almond Crumb, Tenderstem Broccoli, Saffron Potatoes.

Salmon Fillet, Sweet Potato Puree, Spring Onion, Sesame Seeds, Sweet Chilli Crab Cake, Wilted Pak Choi, Heritage Tomatoes, Sweet Potato Dumplings, King Prawns, Courgette, Bouillabaisse Sauce.

Roasted King Oyster Mushroom, Parsnip Puree, Tenderstem Broccoli, Shallot, Saffron Potatoes, Baby Carrots, Pickled Apple, Feta, Calvolo Nero, Almond Crumb, Cépe Sauce.

Desserts

Banana Parfait, Malted Oat Cake, Candied Peanuts, Dulce De Leche, Miso Marshmallow, Apricots.

Chocolate Mousse, Hazelnuts, Toffee Popcorn, Salted Caramel Ice Cream, Blood Orange Gel, Chocolate Soil.

Buttermilk Pannacotta, Pistachio Cake, Elderflower & Strawberry Gel, White Chocolate Soil, Honeycomb Ice Cream.

Passion Fruit Cheesecake, Mango Gel, Vanilla Cake, Brandy Snap, Tropical Salsa, Kiwi Sorbet.

Chefs Selection of Ice Cream/Sorbets.

Norfolk & English Cheeses, Cornish Yarg, Baron Bigod, Black Bomber, Binham Blue, Grapes, Mixed Crackers, Celery & Chutney (£4.50 Supplement).

Tea/Coffee

Served with this evenings Petit Fours (£4.25 Supplement).

Raspberry Pate De Fruit

Chocolate Coffee Truffle

Damien & Kieran along side 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.