

SAMPLE MENU

This Afternoon's Freshly Baked Breads

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

Starters

Honey Roasted Carrot & Parsnip Soup, Puy Lentils, Black Bomber Fritter, Truffled Crème Fraiche.
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.
Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yoghurt, Baby Gem, Marie Rose.
Chicken & Sun Blushed Tomato Pressing, Balsamic Onions, Puffed Grains, Mustard Creme Fraiche.
Twice Baked Cheese Souffle, Beetroot, Macadamia Nut Crumb, Toasted Pumpkin Oil, Mixed Salad Leaf.

Mains

Roast Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Gravy.
Roast Dingley Dell Pork Shoulder, Roast Potatoes, Seasonal Vegetables, Apple Sauce, Gravy.
Roast ¼ Norfolk Chicken, Roast Potatoes, Seasonal Vegetables, Apricot & Pine Nut Stuffing, Gravy.
Salmon Fillet, Crushed New Potatoes, Samphire, Mange Tout, Spring Onion, Heritage Tomatoes, Lobster Tom Yum Sauce.
Cod Loin, Fondant Potato, Pea Puree, Roasted Cauliflower, Spring Onion, King Prawns, Seaweed Beurre Blanc.
Sun Blushed Tomato Arancini, Roasted Aubergine Puree, Ratatouille, Mozzarella, Black Garlic & Coriander Dumplings, Basil Emulsion.

Desserts

Baked Lemon Cheesecake, Salted Caramel Ice Cream, White chocolate Soil, Summer Fruit Compote.
Chocolate Brownie, Cherry Jelly, Malt Cake, Milk sorbet, Peanut Butter Crisp.
Coconut & Lime Parfait, Kiwi & Mango Salsa, Sticky Ginger Cake, Pineapple Ice, Mango Gel.
Treacle Tart, Pecan Puree, Banana Caramel Ice Cream, Meringue, Candied Pecans.,
Selection of Homemade Ice Creams & Sorbets.
Norfolk & English Cheeses, Binham Blue, Baron Bigod, Black Bomber, Cornish Yarg, Celery, Mixed Crackers, Grapes & Chutney (£3.00 Supplement).

Tea/Coffee

Served with Petit Fours (£3.50 Supplement).
Clotted Cream Fudge.
Kumquat Pate du Fruit.

Our Executive Chef Damien Woollard, Head Chef Kieran Barrett and their 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.