

The Norfolk Mead

A LA CARTE MENU • DINNER

NIBBLES

Harlequin Olives	4
Crispy Baby Mozzarella, Rosemary & Tomato Dip	5
Smoked Trout Arancini, Kewpie Dressing, Wild Rice	6

FIRSTS

Tenderstem Broccoli & Baron Bigod Soup, Manchego Fritters, Truffle Oil	10
Mixed Game Pate En Croute, Pecan, Black Garlic, Celeriac Remoulade	11
Maple Cured Salmon, Dill, Cucumber, Caviar, Rye Cracker, Quails Egg	11
Baron Bigod Fritter, Wild Garlic, Spiced Date Puree, Hazelnut	11
Iberico Pork Belly, Black Pudding, Kale, Katsu Parsnip Puree, 5 Spice Jus	12
Torched Mackerel, Potato Salad, Horseradish, Oyster Leaf, Fennel	11

SECONDS

{Steaks served with Carrot Puree & Sauce Diane}	
Ribeye Steak	31
Cote Du Boeuf Steak to Share With Two Sides of Your Choice	70
Cod Loin, Leeks, Mange tout, Salt Cod, Spinach & Vermouth Veloute	20
Teriyaki Salmon, Romanesco, Ramen Noodle's, Spring Onion, Tomato Laksa	21
Morel & Truffle Stuffed Chicken, Celeriac, Cavolo Nero, Maderia Sauce	21
Smoked Beetroot, Celeriac Puree, Salt Baked Swede, Pear, Goats Cheese	19

SIDES

Skin On Chips	4
Tenderstem Broccoli, Rocket Pesto, Parmesan	4
Norfolk New Potatoes, Chives, Sea Salt	4
Caesar Salad, Croutons, Anchovies, Parmesan	5
Braised Red Cabbage, Shaved Chestnut	4
Roasted Sprouts, Maple & Red Onion Butter, Crispy Pancetta	4

THIRDS

Vanilla Crème Brûlée, Rhubarb, White Chocolate, Meringue	9
Duck Egg Custard Parfait, Rum Raisins, Blood Orange, Brandy Snap	9
Treacle Tart, Cointreau Ice Cream, Pear Gel, Almond Brittle	9
Coffee Pannacotta, Buttermilk Ice Cream, Walnut Cake, Coffee Crunch	9
Affogato - Vanilla Ice Cream, Espresso, Amoretti Biscuit	7
Selection of Norfolk Cheeses, Crackers, Celery, Chutney, Grapes	15
Chefs Selection Of Ice Creams & Sorbets - 2 Scoops 3 Scoops	6/8

*Guests who have our Dinner, Bed & Breakfast pre-paid package, will have a £40.00pp deduction applied to their dinner bill.