

Sample Dinner Menu

This Evenings Bread & Butter

Norfolk Crunch & Mixed Seed Granary Roll.

Freshly Churned Salted Butter.

Starters

Honey Roasted Carrot & Sweet Potato Soup, Pye Lentils, Cornish Yarg fritter, Lemon Grass oil.

Smoked Ham Hock Pressing, Prune Pureé, Rocket, Quails Egg, Multiseed Cracker, Dijon Mayonnaise.

Prawn & Crayfish Stack, Avocado Yoghurt, Tomato, Cucumber, Baby Gem Lettuce, Mario Rose Dressing.

Ras el Hanout Venison, Yoghurt Flat Bread, Tzatziki Dressing, Pickled Cucumber, Pomegranate, Baked Sesame Seeds.

Torched Soused Mackerel, Jersey Royal Potatoes Salad, Taramasalata, Parsley Mayonnaise, Crispy Noodles.

Whipped Honey Feta, Heritage Tomatoes, Smoked Beetroot, Gazpachio, Rosemary emulsion, Puffed Wild Rice.

Mains

Fillet of Beef, Butter Roasted Carrot, Stilton & Truffle Croquette, Savoy Cabbage, Braised Beef Roll, Beetroot, Carrot Tops, Roasted Onion Puree, Celeriac, Port Jus (£7.50 Supplement).

Seabass Fillet, Coconut & Sweet Potato Purée, Courgette, Crab Cake, Star Anise Carrots, Sweet Potato Dice, Spring Onion, Thai Sauce.

Lemon & Thyme Chicken Breast, Parsnip Puree, Parmentier Potatoes, Braised Shallot, Purple Spouting Broccoli, Roasted Garlic Kiev, Pancetta, Feves, Wholegrain Mustard Sauce.

Cod Loin, Lemon & Parmesan Gnocchi, Roasted Cauliflower Puree, Smoked Cod Cake, Confit Fennel, Crayfish, Samphire, Mange Tout, Fennel & Spinach Velouté.

Mushroom Tart Tatin, Ratatouille, Black Garlic Gnocchi, Courgette & Parsley Puree, Star Anise Carrots, Mange Tout, Braised Baby Gem, Cornish Yarg Fritters, Lemon Grass Oil.

Desserts

Free Standing Vanilla Crème Brûlée, Lemon Cake, Raspberries, Lemon Curd, Lavender Sable Biscuit, Mascarpone Ice Cream.

Hazelnut Treacle Tart, Banoffee Caramel, Marshmallow, Toasted Almonds, Clotted Cream Ice Cream, Brandy snap.

Chocolate Brownie, Blackcurrant Jelly, Caramelised White Chocolate Custard Trifle, Chocolate Mousse, Coffee Granita.

Brown Bread Parfait, Sour Meringue, Strawberries, Caramelised White Chocolate, Honeycomb.

Selection of Homemade Ice Creams & Sorbets.

Norfolk & English Cheeses, Cornish Yarg, Baron Bigod, Black Bomber, Shropshire Blue, Grapes, Mixed Crackers, Celery & Chutney (£3.00 Supplement).

Tea/Coffee

Served with this evenings Petit Fours (£3.75 Supplement).

Vanilla Macaron.

Peanut Butter Fudge

Damien & Kieran 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.