

## A LA CARTE MENU - DINNER

Complimentary norfolk crunch rolls, Fen farm butter

<u>FIRSTS</u>	Purple sprouting broccoli soup, blue cheese, truffle oil	10
	Baron bigod custard, nasturtium, hazelnut, pumpkin seeds, port	11
	Chicken liver parfait, chutney, cracker, celeriac, quails egg	11
	Hot Smoked salmon, cucumber, caviar, dill, linseed, taramasalata	11
	Torched mackerel, potato salad, avocado, fennel, wild rice	11
	Pork Belly, parsnip, apple, sage, artichoke, cider sauce	12
<u>SECONDS</u>	{Steaks served with carrot puree, smoked beef roll & sauce diane}	
	Ribeye steak	31
	Rump cap steak	22
	Chalk stream trout, leeks, mange tout, samphire, haddock velouté	21
	Sea Bream, tarka dhal, turmeric cauliflower, bhaji, tikka sauce	21
	Cépe stuffed chicken, celeriac, black cabbage, maderia sauce	21
	Smoked beetroot, baby turnips, ricotta, almond, pear, cheddar	19
<u>SIDES</u>	Skin on chips, Damien's chip dip	7
	Tenderstem broccoli, hazelnut & watercress pesto, parmesan	8
	Carrot, rosemary & applewood cheese gratin	7
	Norfolk peer new potatoes, garden chives, sea salt	8
	Blakeney leaf salad, sun blushed tomato, sweet potato crisp	6
<u>THIRDS</u>	Vanilla crème brûlée, pear, white chocolate, crunch cake, meringue	10
	Chocolate mousse, vanilla, salted caramel macaron, fudge ice cream	11
	Salted caramelized miso banana parfait, peanut, brandy snap	10
	Treacle tart, rhubarb ripple, blood peach, apricot, hazelnut	10
	Chefs selection of ice creams/sorbets: two scoop 7 three scoop 9	
	Norfolk & english cheese board, crackers, celery, chutney, grapes	16
	(Mrs temples walsingham, baron bigod, binham blue, black bomber)	

*\*Dinner, Bed & Breakfast guests have a £40.00pp deduction applied to their dinner bill\**