

SAMPLE MENU

2 Courses £27.50

3 Courses £36.50

This Afternoon's Bread & Butter

Lacons Encore Ale Rolls.

Salted Butter.

Starters

Honey Roasted Butternut Squash Soup, Potato Dice, Applewood Cheddar Fritter, Rapeseed Oil.

Prawn & Crayfish Stack, Baby Gem Lettuce, Tomato Concasse, Avocado Yoghurt, Cucumber Dice Marie Rose Dressing.

Whipped Feta, Rocket Pesto, Giant Couscous, Baba Ghanoush, Crispy Olive, Sun Blushed Tomatoes, Basil Cream, Filo Shard.

Pigeon Breast, Parsnip Puree, Ham Hock Fritter, Cauli Greens, Torched Sweetcorn, Potato Puff, Sage Jus.

Beetroot Cured Salmon, Beetroot Tartar, Linseed Cracker, Pickled Cucumber, Caviar, Cucumber Ketchup, Herb Oil.

Chicken Liver Parfait, Sweet Marrow Pickle, Quails Egg, Toasted Brioche, Celeriac Rémoulade, Blakeney Leaf.

Mains

Roast Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Red Cabbage & Nut Crumb, Gravy.

Roast Shoulder Of Pork, Roast Potatoes, Seasonal Vegetables, Crackling, Apple Sauce, Red Cabbage & Nut Crumb, Gravy.

1/4 Norfolk Chicken, Roast Potatoes, Seasonal Vegetables, Red Onion and Pinenut Stuffing, Red Cabbage & Nut Crumb, Gravy.

Gilt Head Bream, Cauliflower Puree, Smoked Salmon Potato Cake, Vegetable Noddle's, Herb Oil, Bouillabaisse Sauce.

Hake Fillet, Pomme Anna, Leek Puree, Samphire, leek Ribbons, Mange Tout, Crayfish Tails, Leek Oil, Watercress Sauce.

Sun blushed Tomato Polenta, Baba Ghanoush, Kale, Rosemary Emulsion, Puffed Rice, Smoked Beetroot, Basil Sauce.

Desserts

Vanilla Crème Brûlée, Pear, Honeycomb Tuille, Meringue, Norfolk Crunch Cake, Honey Comb Ice Cream, White Chocolate Soil.

Chocolate Brownie, Peanut Butter Cake, Salted Caramel Puree, Chocolate Sauce, Vanilla Ice Cream, Chocolate Crunch.

Pop Corn & Matcha Aerated Parfait, Roasted Peach, Hazelnut Puree, Ginger Crumb, Blood Peach Gel.

Strawberry Pannacotta, Ruby Chocolate, Vanilla Cake, Fresh Strawberries, Buttermilk Ice Cream, Lemon Verena Oil.

Chefs Selection of Ice Cream/Sorbets.

Norfolk & English Cheeses, Cranberry Wensleydale, Baron Bigod, Black Bomber, Binham Blue, Grapes, Mixed Crackers, Celery & Chutney (£3.00 Supplement).

Tea/Coffee

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

Clotted Cream Fudge.

Raspberry Pate De Fruit.

Our 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.