

VALENTINE'S MENU

Rosemary Focaccia With Salted Butter
Rapeseed Oil & Balsamic Vinegar



Pre Starter of Roasted Tomato & Basil Soup, Chorizo Mozzarella Fritter



Scottish Scallops, Roasted Leek Puree, Caviar, Smoked Haddock Beignets, Linseed Crisp, Champagne & Leek Veloute, Leek Top Oil.

Celeriac & Coolea Cheddar Lasagne, Roasted Onion Puree, Pickled Shimeji Mushrooms, Dukkah Crumb, Onion & Mushroom Dashi, Chive Oil.

Shio Koji Blackened Mackerel, Kohlrabi Noodles, Cromer Crab & Coriander Cake, Puffed Rice, Coconut Thai Green Sauce.

Slow Cooked Char Sui Pork Gyozas, Sweet Corn & Miso Puree, Sweet Potato Rosti, Chilli Dressed Salad, Crispy Shallots, Char Sui Dressing.

Smoked Chicken & Sun Blush Tomato Pressing, Crispy Feta Stuffed Olives, Roasted Garlic Aioli, Balsamic Onions, Rocket, Tomato Pesto.



Rib Eye Steak, Smoked Pomme Puree, Pulled Beef Cheek Stuffed Roscoff Onion, Bone Marrow Crumb, Butter Roasted Celeriac, Cavolo Nero, Green Peppercorn Sauce.

Honey Glazed Duck Breast, Shallot & Black Sesame Puree, Sichuan Duck Roll, Wilted Pak Choi, Sesame Seeds, Baby Carrot, Star Anise Jus, Carrot Top Oil.

Hake Fillet, Jerusalem Artichoke Puree, Langoustines, Duchess Potatoes, Pickled Samphire, Roasted Artichoke, Purple Sprouting Broccoli, Artichoke Crisps, Langoustine Bisque, Parsley Oil.

Cajun Salmon Fillet, Sweet Potato Tarka Dahl, Turmeric & Cauliflower Puree, King Prawns, Spring Onion, Chipotle Sour Cream, Sweet Potato Crisps, Spring Onion Oil.

Smoked Glazed Beetroot, Dauphinoise Potatoes, Baby Carrot, Mushroom Duxelle Feuilles De Brick, Saffron Salsify, Kale, Pickled Pear, Carrot Puree, Mushroom Soy Cream Sauce.



Pre-Dessert of Apple, Black Treacle, Pear, Custard.



To Share: Pump Street Chocolate Fondant, Oatty Cakes, Hazelnut Praline Puree, Caramelised White Chocolate Mousse, Malted Caramel Ice Cream, Cherry Gel, Candied Hazelnuts.

Blood Peach Parfait, Pistachio Macoroon, Honeycomb, Caramel Crunch, Honey Roasted Peach, Pistachio Custard.

Free Standing Creme Brulee, Mini Doughnuts, Poached Rhubarb, Tuille Biscuit, Rhubarb Gel, Ruby Chocolate Soil.

Matcha White Chocoalte Cheesecake, Stem Ginger Puree, Tropical Fruit Salsa, Brandy Snap, Leche Sorbet.



A selection of Norfolk & English Cheeses, Grapes, Mixed Crackers, Celery & Chutney.
(£8.50 optional extra course for 2 people)



Tea/Coffee with Petit Fours