

Sunday Lunch Sample Menu

This Afternoon's Bread & Butter

Norfolk Crunch & Mixed Seed Granary Roll.

Salted Butter.

Starters

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

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

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

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

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

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

Mains

Rump of Beef, Roast Potatoes, Seasonal Vegetables, Parsnip Puree, Yorkshire Pudding & Gravy.

¼ Norfolk Chicken, Roast Potatoes, Seasonal Vegetables, Parsnip Puree, Pine Nut & Apricot Stuffing & Gravy.

Leg of Lamb, Roast Potatoes, Seasonal Vegetables, Onion & Rosemary Stuffing, Parsnip Puree, Fresh Mint Sauce & Gravy.

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

Seabass Fillet, Coconut & Sweet Potato Puree, Courgette Balls, Star Anise Carrots, Spring Onion, Sweet Potato Dice, Thai Sauce.

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

Passion Fruit & Citrus Cheese Cake, Raspberries, Lemon Curd, Lavender Sable Biscuit, Mascarpone Ice Cream.

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

Glazed Chocolate Mousse, Candid Peanuts, Caramelised Banana Ice Cream, Peanut Butter Fudge, Chocolate Sauce.

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.