

## SAMPLE MENU

2 Courses £38.00

### This Evenings Bread & Butter

3 Courses £48.00

Raw Fen Farm Butter.

Adnams Ale Rolls.

### Starters

Leek, Potato & Ricotta Soup, Puy Lentils, Baron Bigod Fritter, Straw Potatoes, Roasted Garlic Oil.

Chicken Liver Parfait, Beer Ketchup, Pickled Blackberries, Frisee Salad, Quails Egg, Fig Jam, Multi Seed Cracker.

Pigeon & Black Pudding Wellington, Carrot Puree, Spinach, Roasted Celeriac, Bacon Lardons, Port Jus.

Smoked Haddock & Gruyere Arancini, Creamed Leeks, Fennel & Lemon Chutney, Pea Sauce, Crispy Leeks.

Roasted Cauliflower, Sun Blushed Tomato Cous Cous, Lavender Dumpling, Pomegranate, Artichoke Crisp, Herb Oil.

Hot Smoked Salmon, Beetroot & Rhubarb Ketchup, Pickled Celery, Salmon Mousse, Taramasalata, Melba Toast, Potato Salad.

### Mains

Guinness Glazed Fillet Steak, Duchess Potatoes, Smoked Beetroot, Celeriac Puree, Pickled Pear, Braised Beef & Mushroom Roll, Kale, Salt Baked Swede, Romanesco. (£8.00 Supplement).

Cod Loin, Cauliflower Puree, Crispy Mussels, Samphire, Pickled Fennel, Mange Tout, Seaweed Crisp, Smoked Cod & Cheddar Croquette, Cauliflower Florets, Mussel & Champagne Sauce.

Chicken Breast, Roasted Jerusalem Artichoke, Asparagus, Wild Garlic Kiev, King Oyster Mushroom, Parisian Carrot, Pomme Anna, Wild Leeks, Jerusalem Artichoke Puree, Asparagus & Wild Garlic Velouté.

Salmon Fillet, Sweet Potato Puree, Spring Onion, Sesame Seeds, Pak Choi, King Prawn & Lemon Grass Lasagne, Sun Blushed Tomatoes, Poached Leeks, Roasted Tomato & Tom Yum Sauce.

Nut Roast Wellington, Jerusalem Artichoke Puree, Shallot, Smoked Beetroot, Wild Mushroom Gnocchi, Salt Baked Swede, Kale, Beetroot Tops, Dukkah Crumb, Cépe Sauce.

### Desserts

Chocolate & Hazelnut Mousse, Toffee Popcorn, Condensed Milk Ice Cream, Blood Orange Gel, Chocolate Soil.

Passionfruit & Ginger Cheesecake, Kiwi Sorbet, Mango Salsa, Norfolk Crunch Cake, Key Lime Gel, Brandy Snap.

Peanut Butter & Banana Parfait, Malted Oat Cake, Candied Peanuts, Dule De Leche, Peanut Butter Fudge, Poached Apricots.

Lemon Curd Semi Freddo, Vanilla Cake, Passion Fruit Gel, Granola, Italian Torched Meringue.

Chefs Selection of Ice Cream/Sorbets.

Norfolk & English Cheeses, Cornish Yarg, Baron Bigod, Rock Star Cheddar, Binham Blue, Grapes, Mixed Crackers, Celery & Chutney (£4.50 Supplement).

### Tea/Coffee

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

Blackberry Pate De Fruit

Strawberry Blondie

**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.**