

SAMPLE MENU

2 Courses £26.50

3 Courses £35.00

This Afternoon's Bread & Butter

Lacons Encore Ale Rolls.

Salted Butter.

Starters

Roasted Tomato & Courgette Soup, Puy Lentils, Smoked Cheddar Fritter, Straw Potatoes, Truffle Oil.

Mixed Pork & Apricot Pate en Croute, Peach Chutney, Rosemary Emulsion, Pickled Girolles, Blakeney Leaf, Quails Egg.

Whipped Goats Cheese, Pickled Pear, Candied Sunflower Seeds, Linseed Crisp, Artichoke, Caramelised Honey Dressing.

Blow Torched Soused Mackerel, Potato Salad, Avocado, Pickled Cucumber, Wild Rice, Mackerel Pate, Chive Oil.

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

Pan Fried Pigeon, Tarka Dhal, Crushed Broad Beans, Yoghurt, Red Onion Bhaji, Poached Raisins, White Cabbage, Kale.

Mains

Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Cauliflower Cheese & Gravy.

Dingley Dell Pork Shoulder, Roast Potatoes, Seasonal Vegetables, Apple Sauce, Cauliflower Cheese & Gravy.

1/4 Norfolk Chicken, Roast Potatoes, Seasonal Vegetables, Apricot & Pinenut Stuffing, Cauliflower Cheese & Gravy.

Cod Belly Stuffed With Hot Smoked Salmon & Cray Fish, Pomme Anna, Curried Cauliflower Puree, Pickled Fennel, Mange Tout, Samphire, Cauliflower Florets, Fennel & Tarragon Velouté.

Salmon Fillet, Sweet Potato Puree, Spring Onion, Sesame Seeds, Wilted Pak Choi, Heritage Tomatoes, Sweet Potato Dumplings, Courgette, Bouillabaisse Sauce.

Sun blushed Tomato Polenta, Baba Ghanoush, Sweet Potato Puree, Tenderstem Broccoli, Feta, Red Pepper Coulis, Parisian Courgettes, Sunflower Seeds, Balsamic Dressing

Desserts

Banana Parfait, Malted Oat Cake, Candied Peanuts, Dulce De Leche, Miso Marshmallow, Apricots.

Chocolate Brownie, Hazelnuts, Toffee Popcorn, Salted Carmel Ice Cream, Blood Orange Gel, Chocolate Soil.

Buttermilk Pannacotta, Pistachio Cake, Elderflower & Strawberry Gel, White Chocolate Soil, Honeycomb Ice Cream.

Passion Fruit Cheesecake, Mango Gel, Ginger Cake, Brandy Snap, Tropical Salsa, Kiwi Sorbet.

Chefs Selection of Ice Cream/Sorbets.

Norfolk & English Cheeses, Cornish Yarg, Baron Bigod, Vintage Red Leicester, Binham Blue, Grapes, Mixed Crackers, Celery & Chutney (£3.00 Supplement).

Tea/Coffee

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

Chocolate Coffee Truffle.

Raspberry Pate De Fruit.

Damien & Kieran alongside their 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.