

Sample Menu

This Evenings Bread & Butter

Norfolk Crunch & Mixed Seed Granary Roll.

Freshly Churned Yeast Extract Butter.

Starters

Purple Sprouting Broccoli Soup, Binham Blue Fritter, Puy Lentils, Puffed Wild Rice, Toasted Pumpkin Oil.

Pork Belly, Beetroot Tops, Boudin Noir Bon Bon, Parsnip Crisp, Baby Apple, Beetroot Stalk Purée, Red Wine Jus.

Rhubarb Soused Mackerel, Parsley Mayonnaise, Potato Salad, Brown Butter Crumb, Pickled Fennel, Compressed Gin Cucumber.

Duck Egg, Jerusalem Artichoke, Focaccia Crisp, Smoked Cheddar, Balsamic Onions, Artichoke Purée, Puffed Grains.

Chicken & Sun Blushed Tomato Pressing, Poppy Seed Lavash, Pickled Shallots, Crispy Olives, Basil Pesto, Manchego, Red Pepper.

Seabass, Brown Shrimp & Tarragon Polenta, Smoked Tomato Jam, Kale, Saffron Cauliflower, Quinoa, Sweetcorn Sauce.

Mains

Fillet of Beef, Chickpea & Sesame Purée, Roasted Carrot, Shredded Beef & Chickpea Pie, Topped with Celeriac & Cumin Puree, Brassica Tops, Toasted Peanuts & Sesame, Kale, Jerusalem Artichoke, Roasted Tomato Jus. (£7.50 Supplement).

Cod Loin, Roasted Cauliflower Purée, Samphire, Mange Tout, Sauté New Potatoes, Confit Fennel, Romanesco, Brown Shrimp, Fennel & Spinach Velouté.

Salmon Fillet, Sweet Potato & Coconut Purée, Spring Onion, Sweet Potato Dice, Courgette & Chilli Emulsion, Chorizo, Squid Ink Crisp, King Prawns, Parsley Root, Red Pepper & Harissa Sauce.

Crispy Potato Wrapped Chicken Breast, Stuffed With Wild Mushroom Mousse, Almond & Broccoli Puree, Black Garlic Gnocchi, Tender Stem Broccoli, Chicken Lollipop, Turnip, Smoked Beetroot, Cépe Sauce.

Mushroom Tart Tatin, Roasted Cauliflower Puree, Braised Red Cabbage, Kale, Smoked Beetroot, Turnip, Pickled Mushroom, Sun Blush Tomato & Goats Cheese Dumpling, Cepe Sauce.

Desserts

Free Standing Crème Brûlée, Marshmallows, Orange Cake, Blood Orange Gel, Butternut & Orange Sorbet.

Lemon Meringue Parfait, Sesame & Black Pepper Tuile, Poached Rhubarb, Lemon curd, Gingerbread.

Cherry Pannacotta, Strawberries Laces, Honeycomb, Norfolk Crunch Cake, Mulled Syrup, White Chocolate.

Chocolate Mousse, Peanut Butter Cake, Dulce de Luche, Glazed Banana, Macaroon, Chocolate Soil, Crème Fraîche Sorbet.

Selection of Homemade Ice Creams & Sorbets.

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

Tea/Coffee

Served with this evenings Petit Fours (£3.75 Supplement).

Peanut Butter Fudge.

Sour Cherry Pâte Du Fruit.

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.