

SAMPLE MENU

2 Courses £32.00

This Evenings Bread & Butter

3 Courses £40.00

Norfolk Crunch & Mixed Seed Granary Roll.

Salted Yeast Extract Butter.

Starters

Roasted Onion & Cornish Yarg Soup, Pearl Barley, Blue Cheese Fritter, Truffle Oil, Leek Ash.

Beetroot Tartar, Beechwood Cheese Custard, Crispy Gherkins, Cheddar Crisp, Horseradish Buttermilk Dressing, Tarragon Oil.

Torched Mackerel, Cromer Crab, Dill Mayonnaise, Sesame Avocado, Compressed Cucumber, Golden Beetroot, Taramasalata.

House Pork Pate, Ale Chutney, Toasted Brioche, Dijon Mayonnaise, Quails Egg, Blakeney Salad, Balsamic Dressing.

Sun Blushed Tomato Polenta, Courgette & Coriander Puree, Pickled Carrot, Heritage Tomatoes, Herb Oil, Puffed Rice.

Pigeon & Black Pudding Wellington, Peas a La Francaise, Parmentier Potatoes, Cauliflower, Cabbage, Pea Puree, Rosemary Oil.

Pan Seared King Prawns, Pickled White Cabbage, Aromatic Roe Cake, Thai Green Sauce, Crispy Noodles.

Mains

Korean Red Pepper Glazed Beef Fillet, Smoked Beetroot, Puffed Wild Rice, Kale, Carrot & Kaffir Lime Puree, Pomme Anna, Baby Carrots, Smoked Short Rib Slice, Sesame & Black Garlic Dressing (£8.00 Supplement).

Seabass Fillet, Cauliflower Puree, Cornish Yarg & Garden Herb Dumplings, Cauliflower, Crayfish, Pickled Fennel, Samphire, Chive Oil, Brown Butter Crumb, Mange Tout, Lemon, Spinach & Cockle Sauce.

Duck Breast, Fondant Potatoes, Katsu Parsnip Puree, Roasted Cashew Crumb, Stuffed Red Onion, King Oyster Mushroom, Slow Cooked Pork Belly, Carrot Balls, Broad Beans, Honey & Star Anise Jus.

Lemon & Coriander Salmon Fillet, Courgettes, Basil Gnocchi, Smoked Salmon Bon Bon, Sun Blushed Tomatoes, Spring Onion, Sweet Potato Puree, Courgette & Coriander Emulsion, Spiced Prawn & Tomato Bisque.

Butternut Squash & Goats Cheese Arancini, Basil Dumplings, Smoked Beetroot, Carrot Puree, Ratatouille, Baba Ghanoush, Kale, Carrot Balls, Puffed Wild Rice, Rocket Oil.

Desserts

Coffee Custard & Oreo Biscuit Flan, Poached Rhubarb, Hazelnuts, Rhubarb Gel, Stem Ginger Ice Cream.

Saffron Crème Brûlée, Raspberries, Pistachio Cake, White Chocolate Custard, Meringue.

Chocolate & Orange Mousse, Toffee Ice Cream, Chocolate Cake, Peanut Butter Macaron, Cherry Gel.

Mango Parfait, Italian Meringue, White Chocolate Soil, Mango Gel, Torched Orange, Ginger Cake, Passionfruit Sorbet.

Set Honey & Greek Yoghurt, Candied Pecan Crumb, Honey Caramel, Brandy Snap, Roasted Peach, Pear Sorbet, Honeycomb.

Chefs Selection of Ice Cream/Sorbets.

Norfolk & English Cheeses, Cornish Yarg, Baron Bigod, Black Bomber, Binham Blue, Grapes, Mixed Crackers, Celery & Chutney (£3.50 Supplement).

Tea/Coffee

Served with this evenings Petit Fours (£4.25 Supplement)

Clotted Cream & Chocolate Fudge

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 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.