

**SAMPLE MENU**

2 Courses £24.50

3 Courses £32.50

**This Afternoon's Bread & Butter**

Norfolk Crunch & Mixed Seed Granary Roll.  
Salted Butter.

**Starters**

Roasted Onion & Cornish Yarg Soup, Pearl Barley, Blue Cheese Fritter, Truffle Oil, Leek Ash.  
Prawn & Crayfish Stack, Baby Gem, Tomato, Avocado Yoghurt, Marie Rose Dressing.  
House Pork Pate, Ale Chutney, Toasted Brioche, Dijon Mayonnaise, Soft Hens Egg, Blakeney Salad, Balsamic Dressing.  
Hot Smoked Salmon, Cromer Crab, Dill Mayonnaise, Sesame Avocado, Compressed Cucumber, Golden Beetroot, Taramasalata.  
Pigeon & Black Pudding Wellington, Peas a La Francaise, Parmentier Potatoes, Cauliflower, Cabbage, Rosemary Emulsion & Oil.  
Sun Blushed Tomato Polenta, Courgette & Coriander Puree, Pickled Carrot, Heritage Tomatoes, Herb Oil, Puffed Rice.  
Beetroot Tartar, Beechwood Cheese Custard, Crispy Gherkins, Cheddar Crisp, Horseradish Buttermilk Dressing, Tarragon Oil.

**Mains**

Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Served with Peas a la Francaise & Gravy.  
Dingley Dell Pork Shoulder, Roast Potatoes, Seasonal Vegetables, Apple Sauce, Served with Peas a la Francaise & Gravy.  
1/4 Norfolk Chicken, Roast Potatoes, Seasonal Vegetables, Chestnut Stuffing, Served with Peas a la Francaise & Gravy.  
Lemon & Coriander Salmon Fillet, Courgettes, Basil Gnocchi, Smoked Salmon Bon Bon, Sun Blushed Tomatoes, Spring Onion, Sweet Potato Puree, Courgette & Coriander Emulsion, Spiced Prawn Bisque.  
Cod, King Prawn, Salmon & Sweetcorn Gratin, New Potatoes, Tender Stem Broccoli, Baby Carrots, Kale, Roasted Cauliflower Puree.  
Butternut Squash & Goats Cheese Arancini, Basil Dumplings, Smoked Beetroot, Carrot Puree, Ratatouille, Baba Ghanoush, Kale, Carrot Balls, Puffed Wild Rice, Rocket Oil.

**Desserts**

Strawberry & Citrus Cheesecake, Elderflower Cake, Poached Rhubarb, Honeycomb, Rhubarb Gel.  
Chocolate Brownie, Toffee Ice Cream, Cherry Gel, Chocolate Mousse, Peanut Butter Macaron.  
Mango Parfait, Italian Meringue, White Chocolate Soil, Passionfruit Gel, Torched Orange, Ginger Cake, Passionfruit Sorbet.  
Saffron Crème Brûlée, Raspberries, Pistachio Cake, White Chocolate Custard, Meringue.  
Chefs Selection of Ice Cream/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 (£4.25 Supplement).  
Cherry Pâte de Fruit.  
Chocolate & Clotted Cream Fudge.

**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.**