

## Sample Menu

### This Evenings Bread & Freshly Churned Salted Thyme Butter.

Saffron & Red Lester Loaf.

Norfolk Crunch Granary & Pumpkin Seed Bloomer.

### Starters

Creamed Saffron & Sweetcorn Soup, Puy Lentils, Sweetcorn & Chilli Fritter, Lemon Grass Oil.

Ham Hock Pressing, Piccalilly, Pancetta, Brioche, Endive Lettuce, Game Chips, Shallots, Dijon Mayonnaise.

Octopus, Squid Ink Risotto Balls, Pak Choi, Chorizo, Parmesan, Popcorn, Sun Blushed Tomato Mousse.

Steamed Cod, Smoked Cod Croquette, Spinach, Quails Egg, Garlic Oil, Asparagus Velouté.

Slow Braised Venison Roll, Coleslaw, Hassleback New Potatoes, Radicchio, Sunflower Seeds, Tarragon Oil.

Blue Cheese Dumpling, Braised Baby Gem, Courgette, Rosemary, Soft Cheese, Beetroot, Potato Puff.

### Mains

Fillet of Beef, Parmesan, Harissa & Sun Blushed Tomato Polenta, Courgette Emulsion, Kale, Paprika Beef, Salsify, Chantenay Carrots, Black Garlic Puree, Miso Red Onion, Smoked Tomato Jam. (£7.50 Supplement).  
Salmon, Crayfish Tails, Smoked Beetroots, Samphire, Edamame Beans, Sweet Potato Tarka Dhal, Kohlrabi, Nettle Pesto Gnocchi, Mange Tout, Curried Yoghurt Dressing.

Duck Breast, Carrot Puree, Duck Fat & Potato Croquette, Pear, Hay Salt Baked Carrot, Spring Onion, Duck Steamed Bun, Savoy Cabbage, Cashews, Duck Broth.

Cod Loin, Cauliflower, Croquette, Asparagus, Heritage Tomatoes, Smoked Cod Roe Taramasalata, Confit Fennel, Squid Rings, Cavolo Nero, Fennel & Watercress Velouté.

Parmesan, Harissa & Red Pepper Polenta Cake, Heritage Tomatoes, Courgette & Rosemary Emulsion, Kale, Nettle Pesto Gnocchi, Ratatouille, Smoked Beetroot, Curried Yoghurt Dressing.

### Desserts

Free Standing Brûlée, Marshmallow, Passionfruit Gel & Sorbet, Matcha Crumb, Miso Caramel.

Strawberry Pannacotta, Elderflower Sponge, Earl Grey Ice Cream, Aero white chocolate.

Chocolate Delice, Orange Gel, Chocolate Mousse, Milk Sorbet, Porridge Tuille, Orange Cake.

Mascarpone & Hazelnut Parfait, Monkey Bread, Coffee Granita, Vanilla Mascarpone, Apricots.

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 (£3.50 Supplement).

Clotted Cream & Chocolate Fudge.

Raspberry Pate du Fruit.

**Our Head Chef Damien Woollard and his 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.**