

## **Sunday Lunch Sample Menu**

### **This Afternoon's Freshly Baked Breads**

Saffron & Cheddar Bloomer.  
Norfolk Crunch & Pumpkin Seed Granary Loaf.

### **Starters**

Creamed Saffron & Sweetcorn Soup, Puy Lentils, Sweetcorn & Chilli Fritter, Lemon Grass Oil.  
Ham Hock Pressing, Piccalilli, Brioche, Endive Lettuce, Game Chips, shallots, Dijon Mayonnaise, Bacon.  
Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yoghurt, Baby Gem, Marie Rose.  
Slow Braised Venison Roll, Coleslaw, Hassleback New Potatoes, Radicchio, Sunflower Seeds, Tarragon Oil.  
Steamed Cod, Smoked Cod Croquette, Spinach, Quails Egg, Garlic Oil, Asparagus Veloutè.  
Blue Cheese Dumpling, Braised Baby Gem, Courgette, Rosemary, Soft Cheese, Beetroot, Potato Puff.

### **Mains**

Roast Herford Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Gravy.  
Roast Dingley Dell Pork Shoulder, Roast Potatoes, Seasonal Vegetables, Apple Sauce, Gravy.  
Roast ¼ Norfolk Chicken, Roast Potatoes, Seasonal Vegetables, Pine Nut Stuffing, Gravy.  
Seatrout, Cod, Crayfish Saffron Filo Pie, Roast Cauliflower, Pea, Asparagus, Kale, Pomme Anna.  
Salmon, Crayfish Tails, Beetroots, Samphire, Edamame Beans, Sweet Potato Tarka Dhal, Kohlrabi, Spinach  
Gnocchi, Mange Tout, Curried Yoghurt Dressing.  
Parmesan, Harissa & Red Pepper Polenta Cake, Heritage Tomatoes, Courgette & Rosemary Emulsion, Kale,  
Spinach Gnocchi, Ratatouille, Smoked Beetroot, Curried Yoghurt Dressing.

### **Desserts**

Free Standing Brûlée, Marshmallow, Passionfruit Gel & Sorbet, Matcha Crumb, Miso Caramel.  
Lemon Tart, White Chocolate Soil, Macerated Strawberries, Meringue, Raspberry Sorbet.  
Mascarpone & Hazelnut Parfait, Coffee Granita, Vanilla Mascarpone, Apricots, Sticky Date Cake.  
Strawberry Pannacotta, Elderflower Sponge, Earl Grey Ice Cream, Aero White Chocolate.  
Chocolate Brownie, Vanilla Ice Cream, Chocolate Mousse, Coffee Crisp, Chocolate Soil.  
Selection of Homemade Ice Creams & Sorbets.  
Norfolk & English Cheeses, Binham Blue, Baron Bigod, Black Bomber, Cornish Yarg, Celery, Mixed  
Crackers, Grapes & Chutney (£3.00 Supplement).

### **Tea/Coffee**

Served with Petit Fours (£3.50 Supplement).  
Clotted Cream & Chocolate Fudge.  
Strawberry 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 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.**