

SUNDAY LUNCH SAMPLE MENU

2 Courses £25.50

3 Courses £34.00

This Afternoon's Bread & Butter

Adnams Ale Rolls.
Salted Butter.

Starters

Mild Curried Parsnip & Coconut Soup, Puy Lentils, Red Onion Bhaji, Lime Yoghurt.
Prawn & Crayfish Stack, Baby Gem, Tomato, Cucumber, Avocado Yoghurt, Marie Rose Dressing.
Massaman Shredded Beef, Carrot & Mango Puree, Takha Dhal, Aerated Bombay Potato, Baby Coriander, Peanuts, Onion Seeds.
Chicken Liver Parfait, Brioche, Fig Chutney, Bacon Jam, Crispy Quails Egg, Pickled Shallot, Smoked Duck, Dijon Mayonnaise.
Torched Mackerel, Potato Salad, Cucumber Ketchup, Taramasalata, Pickled Fennel, Samphire, Dill Mayonnaise.
Mushroom & Baron Bigod Gyoza, Jerusalem Artichoke, Roasted Celeriac, Squash, Roasted Yeast & Garlic Dressing.
Sun Blushed Tomato Polenta, Roasted Aubergine & Tahini Puree, Pickled Carrot, Herb Oil, Puffed Rice.

Mains

Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Served with Butter Roasted Swede & Gravy.
Dingley Dell Pork Shoulder, Roast Potatoes, Seasonal Vegetables, Apple Sauce, Served with Butter Roasted Swede & Gravy.
1/4 Norfolk Chicken, Roast Potatoes, Seasonal Vegetables, Tomato & Herb Stuffing, Served with Butter Roasted Swede & Gravy.
Teriyaki Salmon Fillet, Coriander & Lemongrass Emulsion, Jerusalem Artichoke, Edamame Beans, Kewpie & Onion Puree, Toasted Sesame Seeds, Kombu Parisian Potatoes, Spring Onion, King Prawn, XO & Roasted Tomato Sauce.
Smoked Cod, Spinach & Soft Cheese Stuffed Cod Belly, Crushed New Potato Cake, Samphire, Mange Tout, Spiced Prawn Bisque.
Celeriac, Norton's Lavender Cheese & Mushroom Wrap, Beetroot Tops, Carrot Puree, Smoked Fruity Wensleydale Crumb, Wild Mushroom Gnocchi, Artichoke, Cavolo Nero, Puffed Rice, Baba Ghanoush, Cépe Sauce.

Desserts

White Chocolate Crème Brûlée, Lemon Cake, Poached Strawberries, Meringue, Strawberry Mousse, Sable Biscuit.
Caramelised Banana & Peanut Butter Semifreddo, Puffed rice & Tahini Cake, Mango Compote, Candied Peanuts, Mango Gel.
Blackberry Parfait, White Chocolate Soil, Dulce De Leche, Norfolk Honey Cake, Apple, Toffee Ice Cream.
Chocolate Brownie, Cherry Gel, Chocolate Mousse, Brown Sugar Meringue., Vanilla Ice Cream, Chocolate Sauce.
Mixed Berry Cheesecake, Candied Pecans, Saffron Pear, Honey Caramel, Brandy Snap, Honeycomb Ice Cream.
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).
Raspberry Pâte de Fruit.
Dark Chocolate 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.