

SAMPLE MENU

This Evenings Bread & Butter

Norfolk Crunch & Mixed Seed Granary Roll.

Freshly Churned Yeast Extract Butter.

Starters

Asparagus & Wild Garlic Velouté, Smoked Cheddar Fritter, Pearl Barley, Quails Egg, Nasturtium Oil.

Roasted Celeriac, Lavender Cheese, Spinach, Truffle Oil, Asparagus, Celeriac Puree, Dukkha Crumb.

Torched Mackerel, Seaweed Arancini, Kewpie Dressing, Smoked Mackerel, Pickled Samphire, Squid Ink Crisp.

Warm Duck & Pistachio Pressing, Pickled Wild Mushroom, Smoked Duck, Lavosh Crisp, Beetroot Ketchup.

Pigeon & Black Pudding Wellington, Caramelised Cauliflower Puree, Buttered Celeriac, Kale, Celeriac & Mushroom Velouté.

Scallops, Roasted Leek & Ricotta Puree, Salt Cod & Tarragon Cake, Buttered Leeks, Tarragon Velouté, Quinoa.

(£3.00 Supplement).

Mains

Soy Glazed Beef Fillet, Sanchi Furikake Seasoning, Carrot & Ras el Hanout Puree, Purple Sprouting Broccoli, Baby Carrots, Sesame & Chilli Sauce (£8.00 Supplement).

Sirloin of Beef, Stilton Croquettes, Rocket & Crispy Onion Salad, Beef Cheek Crumble, Tomato Jam, Chargrilled Asparagus, Peppercorn Sauce, (£6.50 Supplement).

Guinea Fowl Breast, Fondant Potatoes, Parsnip Puree, Wild Mushroom Vol au Vent, Salsify, Venison Pithivier, Carrot Balls, Brassica Tops, Madeira Jus.

Roasted Halibut, Artichoke Puree, Parmesan & Lemon Gnocchi, Roasted Artichoke, Pickled Fennel, Asparagus, Chervil Crumb, Crab Crème Fraiche & Chive Sauce.

Lemon & Coriander Salmon Fillet, Courgettes, Basil Gnocchi, Chorizo Bon Bon, Spring Onion, Sweet Potato Puree, Courgette & Coriander Emulsion, Harissa Sauce.

Chickpea & Sun Blushed Tomato Ballotine, Basil Dumplings, Sweet Potato Puree, Smoked Cheddar Fritters, Courgettes, Pine Nuts, Baba Ghanoush, Crispy Kale, Sriracha Dressing.

Desserts

Chocolate Mousse, Banana Ice Cream, Chocolate Cake, Peanut Butter Macaron, Cherry Gel.

Coconut Parfait, Kiwi & Mango Salsa, Ginger Bread, White Chocolate Soil, Mango Gel.

Norfolk Saffron Crème Brûlée, Poached Strawberries, Almond Cake, Caramelised White Chocolate Custard, Honeycomb.

Warm Orange & Rhubarb Tart, Vanilla Bean Ice Cream, Rhubarb & Grenadine Gel, Short Bread Crumb.

Pistachio Nougat, Oat Cake & Salted Caramel Bar, Hazelnut & Sweet Black Sesame Ice Cream, Crème Fraiche Gel.

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 (£3.75 Supplement).

Blood Peach Patè Du Fruit.

Grand Marnier Chocolate Fudge.

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