

Sunday Lunch Sample Menu

2 Courses £26.50

3 Courses £35.00

This Afternoon's Bread & Butter

Adnams Ale Rolls.
Salted Butter.

Starters

Carrot, Coconut & Coriander Soup, Puy Lentils, Manchego Fritter, Straw Potatoes, Coriander Oil.
Prawn & Crayfish Stack, Baby Gem, Tomato, Cucumber, Avocado Yoghurt, Marie Rose Dressing.
Chicken Liver Parfait, Beer Ketchup, Salsify Frisee Salad, Quails Egg, Bacon Jam, Multi Seed Cracker.
Smoked Haddock & Cheddar Arancini, Steamed Leeks, Lemon & Fennel Chutney, Sweetcorn Chowder, Crispy Leeks.
XO Pork Gyozas, Kewpie Mayo, Honey Soy Dressing, Pickled White Cabbage, Crushed Peanuts, Coriander.
Roasted Cauliflower, Sun Blushed Tomato Cous Cous, Suffolk Gold Cheese, Pomegranate, Artichoke Crisp, Herb Oil.

Mains

Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Served with Braised Red Cabbage & Gravy.
Dingley Dell Pork Shoulder, Roast Potatoes, Seasonal Vegetables, Apple Sauce, Served with Braised Red Cabbage & Gravy.
1/4 Norfolk Chicken, Roast Potatoes, Seasonal Vegetables, Sage & Onion Stuffing, Served with Braised Red Cabbage & Gravy.
Seabass Fillet, Cauliflower Puree, Jerusalem Artichoke, Samphire, Mange Tout, Ricotta & Lemon Dumplings, Crayfish, Dill Sauce.
Cod, Salmon, King Prawn & Leek Gratin, Norfolk Peer Potatoes, Roasted Cauliflower, Cavolo Nero, Peas.
Butternut Squash & Goats Cheese Arancini, Tenderstem Broccoli, Carrot Puree, Ricotta & Lemon Dumplings, Smoked Beetroot, Red Pepper Romesco, Cavolo Nero, Jerusalem Artichoke, Spring Onion Oil.

Desserts

Chocolate Brownie, Chocolate Soil, Blood Orange Gel, Chocolate Biscotti, Honeycomb Ice Cream, Chocolate Sauce.
Mixed Berry Cheesecake, Poached Rhubarb, Rhubarb Gel, White Chocolate Soil, Pistachio Ice Cream, White Chocolate Shard.
Treacle Tart, Brandy Snap, Shortbread Crumb, Poached Pear, Vanilla Ice Cream, Spiced Syrup.
Caramelised Banana Parfait, Dulce de Leche, Sticky Date Cake, Poached Apricots, Mocha Ice Cream, Banana Crunch.
Chefs Selection of Ice Cream/Sorbets.
Norfolk & English Cheeses, Cornish Yarg, Suffolk Gold, Vintage Red Leicester, Binham Blue, Grapes, Mixed Crackers, Celery & Chutney (£3.00 Supplement).

Tea/Coffee

Served with this evenings Petit Fours (£4.25 Supplement).
Chocolate Orange Truffle.
Sour Raspberry Pate De Fruit.

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.