

SAMPLE MENU

2 Courses £38.00

3 Courses £48.00

This Evenings Bread & Butter

Lacons Encore Ale Roll.
Raw Fen Farm Butter.

Starters

Broccoli & Baron Bigod Soup, Puy Lentils, Smoked Cheddar Fritter, Straw Potatoes, Truffle Oil.
Ham Hock Pressing, Quails Egg, Bacon Jam, Dijon Mayonnaise, Pickled Carrot, Blakeney Leaf, Multi Seed Cracker.
Whipped Goats Cheese, Pickled Pear, Candied Sunflower Seeds, Kale, Linseed Crisp, Artichoke, Caramelised Honey Dressing.
Blow Torched Soused Mackerel, Potato Salad, Avocado, Pickled Cucumber, Wild Rice, Mackerel Pate, Chive Oil.
Smoked Salmon & Cheddar Arancini, Shaved Asparagus, Fennel & Lemon Chutney, Pea Sauce, Crispy Leeks.

Mains

Cod Loin, Curried Cauliflower Puree, Confit Fennel, Mange Tout, Ricotta & Chive Gnocchi, Cray fish Tails, Pickled Fennel, Cauliflower Florets, Samphire, Asparagus Beurre Blanc.
Dingley Dell Pork Loin, Olive Dressing, Pickled Apple, Chorizo Bon Bon, Tomato Emulsion, Ratatouille, Baba Ghanoush, Almond Crumb, Tenderstem Broccoli, Saffron Potatoes.
Salmon Fillet, Sweet Potato Puree, Spring Onion, Sesame Seeds, King Prawns, Wilted Pak Choi, Heritage Tomatoes, Sweet Potato Dumplings, Courgette, Bonito & Roasted Tomato Sauce.
Roasted King Oyster Mushroom, Roasted Onion Puree, Carrot, Tenderstem Broccoli, Shallot, Ricotta Dumplings, Feta, Pickled Apple, Kale, Dukkah Crumb, Cépe Sauce.

Desserts

Chocolate Mousse, Hazelnuts, Toffee Popcorn, Coffee Ice Cream, Blood Orange Gel, Chocolate Soil.
Buttermilk Pannacotta, Pistachio Cake, Elderflower & Strawberry Gel, White Chocolate Soil, Honeycomb Ice Cream.
Passion Fruit Cheesecake, Passionfruit Gel, Ginger Cake, Brandy Snap, Tropical Salsa, Kiwi Sorbet.
Chefs Selection of Ice Cream/Sorbets.
Norfolk & English Cheeses, Cornish Yarg, Baron Bigod, Black Bomber, Binham Blue, Grapes, Mixed Crackers, Celery & Chutney (£4.50 Supplement).

Tea/Coffee

Served with this evenings Petit Fours (£4.25 Supplement).
Raspberry Pate De Fruit
Clotted Cream Fudge

Damien & Kieran along side 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 questions about any of the ingredients used, please ask your server when ordering.