

Sample Menu Sunday Lunch

Chefs Fresh Bread Rolls & Salted Butter

2 Courses £24.50
3 Courses £32.50

Starters

Purple Sprouting Broccoli Soup, Binham Blue Fritter, Puy Lentils, Puffed Wild Rice, Toasted Pumpkin Oil.

Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yoghurt, Baby Gem, Marie Rose.

Rhubarb Soused Mackerel, Parsley Mayonnaise, Potato Salad, Brown Butter Crumb, Pickled Fennel, Compressed Gin Cucumber.

Chicken & Sun blushed Tomato Pressing, Crisp Olives, Red Pesto, Manchego Shavings, Red Pepper Coulis, Basil Oil.

Duck Egg, Jerusalem Artichoke, Focaccia Crisp, Smoked Cheddar, Balsamic Onions, Artichoke Puree, Puffed Grains.

Pork Belly, Parsnip Puree, Beetroot Tops, Boudin Noir Bon Bon, Parsnip Crisp, Baby Apple, Red Wine Jus.

Roasts

Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Served with Leek Gratin & Gravy.

Dingley Dell Pork Shoulder, Roast Potatoes, Seasonal Vegetables, Apple Sauce, Served with Leek Gratin & Gravy.

¼ Norfolk Chicken, Roast Potatoes, Seasonal Vegetables, Pine Nut & Apricot Stuffing, Served with Leek Gratin & Gravy.

Salmon, Brown Shrimp & Smoked Haddock Gratin, New Potatoes, Cauliflower, Romanesco, Kale.

Cod Loin, Courgette & Chilli Puree, Sweet Potato Dice, Spring Onion, Samphire, Mange Tout, Harissa & Red Pepper Sauce.

Wild Mushroom Arancini, Parsnip Puree, Braised Red Cabbage, Baby Turnips, Kale, Sauté New Potatoes, Cepe Sauce.

Desserts

Chocolate Brownie, Peanut Butter Cake, Dulce De Leche, Macaron, Vanilla Ice Cream, Chocolate Sauce.

Free Standing Crème Brûlée, Marshmallows, Orange Cake, Blood Orange Gel, Butternut & Orange Sorbet.

Treacle Tart, Ginger Bread, Poached Rhubarb, Crème Fraiche Sorbet, Mandarin Gel.

Cherry Pannacotta, Strawberries Laces, Honeycomb, Norfolk Crunch Cake, Mulled Syrup.

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 (£3.75 Supplement).

Kiwi Pate Du Fruit

Dark Chocolate & Pecan Fudge.

Damien, Kieran and 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.