



Small Nibbles

Freshly Baked Goats Cheese & Caramelised Onion Bread **3.50**
Smoked Nuts **2.50**
Nocellara Olives **3.50**
Wasabi Peanuts **3.50**

Starters

Pan Fried Norfolk Partridge, Winter Chanterelles, Crispy Shallot Rings,
Beetroot, Parsley Crumb **8**

Duo of Pork; Pancetta Wrapped Pork Tenderloin, Ras el Hanout Belly Pork,
Charred Pear, Crispy Shallot Rings, White Onion Puree **7.95**

Oak Smoked Gressingham Duck Breast, Scorched Chicory, Fresh Pomegranate,
Harissa Crushed Sweet Potato, Red Wine Jus **8.50**

Pan Seared Cod Cheeks, Barbequed Ham Hock, Crispy Pigs Ear, Julienne Apple,
Apple Puree **8.95**

Textures of Beetroot, Duo of Binham Blue, Candied Walnuts,
Raspberry & Beetroot Puree **7**

Blowtorched Fresh Mackerel, Cockle Popcorn, Saffron Pickled Fennel,
Radish, Lemon Gel, Baby Parsley **8**

Mains

Basil Gnocchi, Glazed Shallot, Honey Baked Beetroot, Broccoli Brown Butter,
Charred Swede, Apple & Watercress Salad **16.50**

Goats Cheese & Caramelized Onion Galette, 'Our Farm' Baked Beetroot,
Norfolk Mushrooms, Buttered Spinach, Herb Emulsion **14.95**

Duo of Beef; Chargrilled Beef Fillet, Norfolk Braised Beef Cheek, Crispy
Pancetta, Norfolk Ceps, Glazed Celeriac, Buttered Spinach, Dauphinoise
Potato, Beef Cheek Liquor **26.95**

Chorizo Roast Sea Trout, Scallions, Tenderstem Broccoli,
Sautéed Potatoes, Crispy Fishcake, Watercress Velouté **21.95**

Confit Gressingham Duck Leg, Truffle Purée Potato, Braised Red Cabbage,
Confit Beetroot, 'Our Farm' Kale, Red Wine Jus **17.50**

Trio of Lamb; Fillet, Loin, Crispy Breast, Fondant Potato,
Norfolk Spinach, Baby Turnips, Roast Red Onion, Red Wine Reduction **24.95**

Herb Crusted Longshore Cod, Saffron Cocotte Potatoes, Purple Cauliflower,
Norfolk Leeks, Cauliflower Puree, Parsley Oil **20.95**

Sides

Our Farm Hand Cut Chips, Smoked Garlic Aioli **3.50**



Desserts

Raspberry Cream, Tarragon Poached Peaches, Pistacio Snow,
Raspberry Ripple Ice Cream **8.50**

Coffee Panna Cotta, White Chocolate Mousse, Chocolate Gel,
Amaretto Crème Fraiche Sorbet **7.50**

Duo Of Chocolate Marquise, Chocolate Soil, Our Farm Blackberries,
White Chocolate & Blackberry Ripple Ice Cream **7.50**

The Cheese Truckle - Hand Made Biscuits, Norfolk Dapple, Reblochon,
Binham Blue & Tomato Chutney **8**

Vanilla Crème Brulee, Raspberry Sorbet, White Chocolate Snow **7**

WSS Chocolate Fondant, Cherry Puree, Vanilla Ice Cream, Chocolate Soil **7.50**

Coffees & Cognac

Breakfast/Earl Grey/Peppermint **2**

Espresso **2**

Double Espresso **2.50**

Americano **2**

Cappuccino **2**

Latte **2.50**

Flat White **2.50**

Mocha **3**

Hot Chocolate **3**

Courvoisier VS - Complex with Good Depth **4.50**

Remy VSOP - Silky and Well Rounded **6.50**

Courvoisier XO - Full Bodied, Exceptionally Smooth **12**