



## SAMPLE MENU

### Small Nibbles

Freshly Baked Goats Cheese & Caramelised Onion Bread **3.50**  
Nocellara Olives **3.50**  
Wasabi Peanuts **3.50**  
Chilli Broad Beans **3.00**  
Smoked Nuts **3.50**

### Starters

Great British Menu 2016 Pan Fried Norfolk Partridge, Chanterelle Mushroom,  
Crispy Shallot Rings, Beetroot, Parsley Crumb, Game Tea **9.00**

Trio of Pork; Ras el Hanout Belly Pork, Crispy Pork Cake, Pancetta Wrapped  
Pork Tenderloin, Saffron Pickled Pear, White Onion Puree **7.95**

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

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

Trio of Beetroot, Binham Blue Fritters, Candied Walnuts,  
Binham Blue Snow, Beetroot Puree **7.00**

Pan Fried Skate Wing on the Bone, Skate Tortellini, Broccoli Brown Butter,  
Parisienne Courgettes, Brown Shrimps, Shellfish Emulsion **8.00**

### Mains

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

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

Chorizo Roast Sea Trout, Scallions, Tenderstem Broccoli,  
Saut ed Potatoes, Crispy Fishcake, Watercress Velout  **20.95**

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

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

Trio of Lamb; Fillet, Loin, Crispy Breast, Charred Swede, Turnip Terrine,  
Baked Red Onion, Tenderstem Broccoli **24.95**

Buttermilk Chicken, Ingham Chips, Dressed Rocket,  
Harissa Aioli **14.50**

Chargrilled Beef Sirloin, Beef Dripping Ingham Chips, Flat Mushroom, Garlic  
Butter, Rocket & Parmesan Salad  
**18.50**

Garlic Butter Roast Veal Fillet, Pomme Dauphine, Saut ed Butternut Squash,  
Purple Cauliflower, Parisienne Cougette, Potato Puff, Red Wine Jus  
**22.50**



### Sides

Our Farm Hand Cut Chips, Harissa Aioli **3.50**

### Desserts

Great British Menu 2016 Raspberry Cream, Tarragon Poached Peaches,  
Pistacio Snow, Raspberry Ripple Ice Cream, White Peach Bellini **9.50**

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 **9.00**

Vanilla Crème Brulee, Raspberry Sorbet, White Chocolate Snow **7.50**

WSS Chocolate Fondant, Cherry Puree, Orange Ice Cream, Chocolate Soil **8.50**

### Coffees & Cognac

Breakfast/Earl Grey/Peppermint **2.00**

Espresso **2.00**

Double Espresso **2.50**

Americano **2.00**

Cappuccino **2.00**

Latte **2.50**

Flat White **2.50**

Mocha **3.00**

Hot Chocolate **3.00**

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

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

Courvoisier XO - Full Bodied, Exceptionally Smooth **12.00**