



Dinner Du Jour Menu

2 Course - £21 3 Course - £26

Starters

Smooth Chicken Liver Parfait, Celeriac Remoulade,
Tomato Chutney, House Toast

Roast Butternut Squash Velouté, Toasted Almonds,
Binham Blue Fritter, Herb Oil

Crispy Fishcakes, Smoked Mackerel Paté, Lemon Gel,
Potato Puff, Parsley Cress

Mains

Rare Beef Rump, Fondant Potato, Roast Red Onion, Roasted
Butternut Squash, Tenderstem Broccoli, Red Wine Jus

Smoked Mackerel, Olive Oil Crushed New Potatoes,
Etuveé Leeks, Buttered Spinach, Caper Beurre Blanc

Parmesan Polenta, Glazed Celeriac, Honey Baked Beetroot,
Buttered Spinach, Apple and Rocket Salad

Desserts

Chilled Vanilla Rice Pudding, Blackberry Gel,
Dehydrated Cherries

Raspberry & Almond Bakewell Tart, Our Farms Raspberries,
Blackberry Sorbet

Our Farm Bramley Apple Crumble, Vanilla Ice Cream

CHEF SPECIALS

Beer Battered Longshore Cod, Caper Mayonnaise, Ingham
Chips, Rocket & Cucumber Salad **£14.50**

Crispy Fried Buttermilk Chicken Breast, Harissa
Mayonnaise, Dressed Leaves, Ingham Chips **£14.50**