



Small Nibbles

Nocellara Olives **3** Harissa Nuts **3.5**
Chilli Broad Beans **3** Wasabi Peanuts **3.5**

Starters

Rare Beef Carpaccio, Celeriac Remoulade, Charred Globe Artichoke, Wild Rocket, White Onion Purée **7.5**

Roasted Butternut Squash Velouté, Toasted Pine Nuts, Herb Oil, Parsley Crumb **6**

Pan Fried Norfolk Partridge, Locally Foraged Girolles, Crispy Shallot Rings, Beetroot, Parsley Crumb, Game Tea **8**

Duo of Pork; Ras el Hanout Pork Belly, Crispy Pork Cake, Potato Puff, Parsley Crumb **7.5**

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

Warm Smoked Mackerel, Mackerel Paté, Anchovy Tapenade, Saffron Pickled Fennel, Lemon Gel **7.5**

Pan Seared Cod Cheeks, Charred Ham Hock, Apple Purée, Potato Puff, Leek Ash, Basil Cress **7**

Mains

Roast Rump of Beef, Beef Dripping Roast Potatoes, Yorkshire Pudding, Honey Roasted Carrots, Braised Red Cabbage, Red Wine Jus **15.5**

Trio of Lamb; Fillet, Loin, Crispy Breast, Charred Swede, Turnip Terrine, Baked Red Onion, Tenderstem Broccoli **25**

Sea Salt Crackling Belly Pork, Roast Potatoes, Yorkshire Pudding, Savoy Cabbage, Confit Swede, Red Wine Reduction **15.5**

Goats Cheese & Red Onion Galette, Roasted Celeriac, Buttered Kale, Confit Beetroot, Saffron Cauliflower Purée, Granny Smith Apple Salad **14.5**

Pan Fried Pheasant Breast, Truffle Potato Purée, Green Cauliflower, Glazed Shallot, Roast Celeriac **16.5**

Pan Fried Bream, Crispy Fish Cakes, Scallions, Buttered Spinach, Watercress Velouté **15.5**

Chorizo Sea Trout, Sautéed Potatoes, Etuvée Leeks, Kale, Caper & Chive Beurre Blanc **18.5**

Sides

Our Farm Hand Cut Chips, Harissa Aioli **3.5**



Desserts

Coffee Pannacotta, White Chocolate Mousse, Chocolate Gel, Amaretto Crème
Fraiche Sorbet 7

Raspberry & Almond Bakewell Tart, Pistashio Snow, Raspberry Sorbet 7.5

Pear and Apple Crumble, Vanilla Ice Cream 7

Double Chocolate Marquise, White Chocolate Snow, Raspberry Ripple Ice Cream
7

Vanilla Rice Pudding, Our Farm's Blackberries, Blackberry Gel 7

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

Blackcurrant Parfait, Apple Meringue Sponge, Cinnamon Oat Crumb, Blackberry
Gel 7.50

'Quady Estate, Starboard Batch 88' -
Rich & Spicy, Blackberry, Raisin & Chocolate Truffle Flavours.
50ml 4.9

'Quady Estate, Starboard Vintage 2006' - Cherries & Vanilla with a Long
Smooth Finish with Silky Tannins. 50ml 6.9

*These Two Multi Award Winning Californian Ports Complement
Our Local Cheeses Perfectly.*

'Elysium Black Muscat 2015' - Packed with Rich Velvety Fruit.
Glass 100ml 7 Bottle 375ml 24

Organic Teas, Coffee & Cognac

Breakfast/Peppermint/Earl Grey 2

Espresso 2 / Americano 2 / Cappuccino 2.5
Latte 2.5 / Flat White 2.5

Remy VSOP - Silky & Well Rounded 6.5
Courvoisier XO - Rich yet brilliantly Smooth 12