

Norfolk Restaurant Week

29th Oct-9th Nov

Lunch & Dinner

2 Courses £18

3 Courses £23

Starters

Pan Fried Chicken & Blue Cheese Mousse, Sauté Wild Mushrooms,
Burnt Apple Purée, Granny Smith Apple & Watercress Salad
(Allergen: Milk, Eggs)

Our Farms Pickled Vegetables, Goats Cheese Cream,
Shallot Ash, Saffron Pear, Crispy Goats Cheese Fritter
(Allergen: Milk, Eggs, Gluten)

Charred Smoked Mackerel, Crispy Fishcake,
Lemon Gel, Tacones Courgettes, Herb Oil, Frisée Salad
(Allergen: Fish, Milk, Eggs, Gluten)

Pan Seared Pigeon Breast, Baked Beetroot,
Hazelnut Crumb, Carrot Puree, Charred Scallions
(Allergen: Milk, Nuts, Sulphur Dioxide)

Mains

Chargrilled Rump of Beef, Truffle Purée Potato,
Buttered Spinach, Butternut Squash, Braising Liquor
(Allergen: Milk, Sulphur Dioxide)

Pan Fried Hake Fillet, Sauté Potatoes, Etuvée Leeks, Cauliflower Purée,
Roast Cauliflower, Beurre Blanc
(Allergen: Sulphur Dioxide, Milk)

Honey Baked Corn Fed Chicken Breast, Crushed Potatoes,
Glazed Carrots, Tenderstem Broccoli, Red Wine Jus
(Allergen: Milk, Sulphur Dioxide)

Sun Dried Tomato Pesto Gnocchi, Charred Celeriac, Confit Beetroot,
Baron Bigod Snow, Granny Smith Apple & Walnut Salad
(Allergen: Celery, Gluten, Eggs)

Desserts

"Frozen Crunchie" Honeycomb Parfait, Raspberry Custard,
Honeycomb, White Chocolate Snow
(Allergen: Eggs, Milk)

Blackberry Set Cream, Caramelised White Chocolate Mousse,
Blackberry Crème Fraîche Sorbet, Pistachio Sponge
(Allergen: Milk, Gluten, Eggs, Nuts)

Double Chocolate Marquis, Salt Caramel Purée,
White Chocolate Shard, Salt Caramel Ice Cream
(Allergen: Eggs, Milk)

Duo of Norfolk Cheeses, Artisan Biscuits,
Frozen Grapes, Red Onion Marmalade
(Allergen: Gluten, Milk)