



Sunday Menu

2 Course £23

3 Course £28

Starters

Norfolk Leek & Potato Soup, Truffle Oil,
Pine Nuts, Potato Puff, Leek Ash

Warm Smoked Mackerel, Cockle Popcorn, Radish, Lemon Gel,
Dehydrated Beetroot, Herb Oil

Beef Fillet Carpaccio, Charred Globe Artichoke, Pickled Shallot,
Basil Pesto, Wild Rocket

Crispy Fish Cakes, Harissa Aioli, Radish,
Pomegranate, Watercress Salad

Baron Bigod Galette, Crispy Fritters, Red Onion Marmalade,
Our Farm Pickled Vegetables

Sea Salt Crackling Pork Belly, Crispy Pulled Pork Cake,
Burnt Apple Purée, Apple Salad, Pork Puff

Pan Fried Cod Cheeks, Red Pepper Curry, Coriander,
Pine Nuts, Roast Red Peppers

Wine Suggestions

Corol do Mar, Albarino 2016, Rias Baixaz, Spain 2016

£29

This estate-grown and bottled Albarino shows typical fruit and citrus characters as well as Tropical notes, all held together by a crisp backbone of clean, fresh acidity. Perfect match with our fish dishes.

Colomba Bianca, Syrah Frappato 'Vitesse' Italy 2016

£22

Ripe cherry fruit from the Syrah is balanced against the aromatic wild strawberry notes from the vibrant Frappato. Layered with tobacco and black pepper spice, delightfully elegant



Mains

Roast Beef Sirloin, Beef Dripping Roast Potatoes, Yorkshire Pudding,
Honey Roasted Carrots, Braised Red Cabbage, Red Wine Jus

Pan Fried Sea Bream, Cocottes, Crevette Prawns,
Courgettes, Samphire, Sauce Vierge

Cauliflower Shawarma, Pomegranate, Tahini, Hummus,
Baby Leaf Spinach

Pan Roast Corn Fed Chicken Breast, Roast Potatoes,
Yorkshire Pudding, Savoy Cabbage,
Honey Roasted Parsnips, Red Wine Jus

Basil Gnocchi, Roasted Shallot, Baked Beetroot,
Tenderstem Broccoli, Ratatouille,
Roasted Butternut Squash, Herb Oil

Our Own Spiced Flour Buttermilk Chicken, Skin on French Fries,
Watercress, Sweet Chilli Gravy

Beer Battered Longshore Cod, Ingham Chips,
Caper Mayonnaise, Charred Lemon, Frisée Salad

Chargrilled Beef Rump, Sauté Potatoes,
Garlic Baked Mushroom, Wild Rocket, Shaved Parmesan

Wine Suggestions

Larry Cherubino, Laissez Faire Fiano, Australia 2016

£40

Aromas of quince and white figs with hints of yellow peach and mineral notes finishing with subtle oak spices. The palate follows suit with flavours of peach and hints of preserved lemon, the acidity is long and fine and wrapped in a soft texture. Minimal intervention grape growing and naturally fermented.

Piattelli, Alto Molino, Malbec Argentina 2016

£27

An attractive and vibrant example of Argentinian malbec, with its heady mix of plump, dark, brambly fruits and plum jam notes. Combined with sweet tanins and a velvety finish.



Desserts

The Cheese Truckle - Norfolk Dapple, Baron Bigod,
Binham Blue, Artisan Biscuits & Tomato Chutney

Set Strawberry Cream, Norfolk Gin Marinated Strawberries,
Caramelised White Chocolate Mousse, Pistachio Snow

"WSS Snickers" Double Chocolate Marquise,
Peanut Ice Cream, Hazelnut Praline

Raspberry & Almond Bakewell Tart,
Vanilla Ice Cream, Pistachio Snow

Honeycomb Parfait, Raspberry Custard,
Milk Chocolate Honeycomb, Raspberry Sorbet

Our Farms Berries Eton Mess,
Raspberry Gel, Dehydrated Raspberry

Warm Gingerbread, Glazed Banana, Salted Carmel Pureé, White
Chocolate Snow, Salted Caramel Ice Cream

Wine Suggestions

Quady Estate, Starboard Batch 88 50ml £4.90
Rich & Spicy, Blackberry, Raisin & Chocolate Truffle Flavours.

Quady Estate, Starboard Vintage 2006 50ml £6.90
Cherries & Vanilla with a Long Smooth Finish with Silky Tannins.

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

Elysium Black Muscat 2015 100ml £7
Packed with Rich Velvety Fruit. Perfect match with chocolate.

Organic Teas & Coffee

Breakfast/Peppermint/Earl Grey 2
Espresso 2.00 / Americano 2.00 / Cappuccino 2.50
Latte 2.50 / Flat White 2.00