



Sunday Menu

2 Course £23

3 Course £28

Starters

Leek and Potato Soup, Truffle Oil,
Artichoke Crisp, Leek Ash

Smoked Mackerel, Charred Smoked Salmon, Radish,
Lemon Gel, Watercress, Saffron Fennel

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

Pan Seared Pigeon Breast, Saffron Celeriac, Chantenay Carrots,
Pork Puff, Sauté Wild Mushrooms, Quince

Baron Bigod Mousse & Fritter, Dehydrated Beetroot, Pickled Beetroot,
Pickled Shallot, Potato Puff, Watercress

Sea Salt Crackling Pork Belly, Crispy Pulled Pork Cake,
Pork Puff, Pomegranate, Red Wine Jus

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

Crispy Fishcakes, Pomegranate, Frisée,
Radish, Harissa Aioli

Wine Suggestions

Corol do Mar, Albarino 2016, Rias Baixaz, Spain 2016 **£28**

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

Pan Roast Swannington Rump of Lamb, Roast Potatoes,
Yorkshire Pudding, Savoy Cabbage, Roasted Parsnips, Red Wine Jus
£1.50 Supplement

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

Pan Fried Wild Garlic Gnocchi Jerusalem Artichoke, Roast Red Onion,
Buttered Spinach, Honey Baked Beetroot, Tenderstem Broccoli,
Artichoke Crisp, Granny Smith Salad

Binham Blue & Red Onion Tartlet, Norfolk Asparagus,
Confit Beetroot, Potato Puff, Glazed Butternut Squash,
Watercress Salad

Cumin & Coriander Buttermilk Chicken, Skin On French Fries,
Watercress Salad, Sweet Chilli Gravy

Chargrilled Steak Burger, Emmental Cheese, Harissa Mayonnaise,
Red Onion Marmalade, Baby Gem, Sweet Potato Fries

Pan Fried Black Bream, Crushed Olive Oil New Potatoes,
Garlic Crevette Prawns, Courgettes, Norfolk Leeks,
Lemon Beurre Blanc

Beer Battered Longshore Cod, Ingham Chips,
Watercress, Cucumber Salad, Caper Mayonnaise

Chargrilled Beef Onglet, Ingham Chips, Padron Peppers,
Sticky Onion, Wild Rocket, Shaved Parmesan

Wine Suggestions

Larry Cherubino, Laissez Faire Fiano, Australia 2016 **£38**
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

Our Farm's Spiced Bramley Apple Crumble,
Vanilla Ice Cream

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

Chilled Vanilla Rice Pudding,
Poached Rhubarb, Rhubarb Sorbet

Warm Gingerbread, Glazed Banana,
Salted Caramel, Banana Ice Cream

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

White Chocolate Bread & Butter Pudding,
Salted Caramel Ice Cream

Passionfruit Parfait, Milk Chocolate Mousse,
White Chocolate Snow, Raspberry Gel

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