



**Sunday Sample Menu - 2 Course - £23 3 Course - £28**

**Starters**

Leek and Potato Velouté, Truffle Oil,  
Pine Nuts, Potato Puff

Moules Marinière, Parsley, House Bread

Beef Fillet Carpaccio, Wild Rocket, Honey Glazed Fig,  
Shaved Parmesan, Norfolk Dapple Custard

Warm Smoked Mackerel, Mackerel Pate, Cockle Popcorn,  
Lemon Gel, Parsley Crumb, Frisee

Herb Crusted Salmon, Norfolk Dapple Potato Risotto,  
Watercress Sauce

Pan Fried Chicken and Blue Cheese Mousse, Sautéed Wild Mushrooms,  
Pickled Shallots, Apple, Broccoli Brown Butter, Leek Ash

Smooth Chicken Liver Parfait, Celeriac Remoulade, Tomato Chutney,  
Granny Smith Apple, House Toast

**Mains**

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

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

Pan Seared Sea Bass, Sautéed Potatoes, Etupee Leeks,  
Parisienne Courgettes, Caper Beurre Blanc

Basil Gnocchi, Heritage Carrots, Roast Shallot, Tenderstem Broccoli,  
Honey Baked Beetroot, Apple & Watercress Salad

Pan Roasted Jerusalem Artichoke, Buttered Spinach, Confit Beetroot,  
Potato Puff, Tenderstem Broccoli, Red Onion, Watercress Salad

Chargrilled Sirloin, Garlic Baked Field Mushroom, Ingham Chips, Wild  
Rocket & Shaved Parmesan

**2.50 Supplement**

**Sides**

Our Farm Hand Cut Chips, Harissa Aioli **3.50**



### Desserts

Our Farm Spiced Bramley Apple Crumble,  
Salt Caramel Ice Cream

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

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

White Chocolate Torte, Chocolate Soil,  
Orange Curd, Orange Ice Cream

Dark Chocolate Fondant, Hazelnut Praline,  
Salted Caramel Purée, Vanilla Ice Cream

Chocolate & Honeycomb Parfait, White Chocolate Soil,  
Raspberry Custard, Cherry Sorbet

Warm Gingerbread, Glazed Banana, Candied Pecans,  
Toffee, Banana Ice Cream

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

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

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

'Elysium Black Muscat 2015' - Packed with Rich Velvety Fruit.  
Glass 100ml **7.00** Bottle 375ml **24.00**

### Organic Teas, Coffee & Cognac

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