

# Dinner Menu

Hors d'œuvre and Amuse Bouche

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## To Start

Pan seared Norfolk wood pigeon, beetroot purée,  
granola crumb parma ham, apple batons, orange and thyme dressing DF £7.95

Locally smoked haddock and spinach tart, curry ice cream,  
pea shoot and endive salad £8.50

Duck leg, pistachio and roast red pepper terrine, prune purée,  
toasted brioche, pickled apple star anise salad £7.95

Pan seared scallops, sweet potato purée, lemon gel,  
bacon foam, rocket, prosciutto shards \* £10.50

Brancaster mussels beignets served with an Asian salad and  
lemon and lime aoli £7.95

Roasted red pepper and goats cheese tian, pesto dressing,  
walnut and gherkin crumble \* V £7.50

## To Follow

Loin of Norfolk venison, beetroot fondants, cocotte potatoes,  
thyme roasted chantenay carrots, celeriac purée, port and damson jus \* £28.00

Pan seared Swannington shot partridge breast, bacon savoy cabbage,  
parmentier potatoes, parsnip purée, pickled turnip, shallot jus \* £19.95

28 day aged Hevingham beef flat iron steak, dauphinoise potatoes, cavolo nero,  
garlic baked field mushrooms, pepper velouté \* £26.00

Sea bass, lemon and parsley polenta, roast vine tomatoes,  
char grilled courgettes, harissa dressing \* £21.95

Duo of pork, fillet and belly, buttered mash, braised apple and five spice cabbage,  
herb roast squash, quince and plum jus \* £22.50

Multi seed puff, roast butternut squash, Binham blue cheese,  
braised apple and almond cabbage salad,  
rosemary cream velouté with celeriac purée V £15.50

# Vegetarian Menu

## To Start

Roasted red pepper and goats cheese tian, pesto dressing,  
walnut and gherkin crumble \* V £7.50

Polenta cake, char grilled courgettes, cherry tomatoes, harissa dressing, rocket almond  
salad \* V £7.50

Toasted brioche, beetroot purée, beetroot fondants,  
tomato and spring onion salsa, curry ice cream V £7.50

## To Follow

Multi seed puff, roast butternut squash, Binham blue cheese,  
braised apple and almond cabbage salad,  
rosemary cream velouté with celeriac purée V £15.50

Rösti potato pancake, garlic roast field mushroom, cavalo nero,  
roast red onion, smoked dapple cheese,  
pickled carrot and sesame seed salad \* V £15.50

Dauphinoise potato, thyme roasted carrots, parsnip purée,  
warm butter bean and pistachio salad, pickled turnip \* V £15.50

# Dessert Menu

Chocolate, orange, brioche and butter pudding, ginger anglaise £7.95

Lemon meringue deconstructed cheesecake, lemon curd,  
lemon gel, lemon sorbet \* £7.95

Sticky toffee pudding, vanilla ice cream, toffee sauce £7.95

Chocolate delice with raspberry sorbet and chocolate sauce (V) £7.95

Chilled apple crumble panna cotta, apple puree, oat crumble, cinamon drizzle £7.95

Selection of homemade ice creams and sorbets \* V £4.95

European and Tropical fruits \* V £6.50

Norfolk and British Artisan cheese, celery, grapes & Norfolk Chutney \* V £8.50

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**La cafetière, cappuccino, latte or espresso coffee and petits fours £3.00**

**\* *Gluten Free Dish***

***V Vegetarian***

***Some dishes may contain nuts and other allergens***

***When placing your order, please make our team aware if you have any dietary requirements***