

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

28 day aged Hevingham beef flat iron steak, onion purée, burnt onions, curly kale,
black garlic purée, potato terrine, red onions* £26.95

Roast Loin of Norfolk lamb, roast baby leeks, goats curd, mint jelly, cocotte potatoes,
pea purée, confit carrot* £23.00

Halibut prawn crumble, roast new potatoes, spinach, carrot peas,
roast cherry vine tomatoes, chive and lemon beurre blanc £22.50

Pork fillet, sage buttered mash, roast baby vegetables, glazed apple,
salt and vinegar airbag, apple jus * £22.95

Duck breast, hazelnut and bacon crumb, parmentier potatoes,
honey roast baby carrots, parsnip purée, pak choi * £24.95

Cabbage parcel and nut farce, roast baby vegetables, potato terrine,
honey and rosemary dressing V * £15.95

Vegetarian Menu

To Start

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

Multi seed puff, goats curd, mint jelly, burnt onions, roast cherry tomatoes, balsamic
reduction V £7.50

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

To Follow

Cabbage parcel and nut farce, roast baby vegetables, potato terrine,
honey and rosemary dressing V * £15.95

Rösti potato pancake, Binham blue cheese, curly kale, black garlic purée, roast baby
vegetables * V £15.50

Baked field mushroom, spinach, smoked dapple cheese, sage buttered mash, pak choi,
mustard dressed rocket salad * 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