

Dinner Menu

Hors d'œuvre and Amuse Bouche

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To Start

Smoked haddock, twice cooked soufflé, pea velouté, samphire,
roast tomato salad £8.50

Wild mushroom arancini, pickled celeriac, mushroom ketchup, saffron aioli,
endive, rocket oil, smoked dapple shavings V £7.50

Pork belly, sweet and sour jam, pineapple ice cream,
crackling wafer, baby gem and bacon salad * £8.25

Coronation chicken thighs, mini naans, spring onion and mango salsa,
mint yoghurt dressing £7.75

Scallops, cauliflower purée, cauliflower beignets, orange gel,
parma ham crisp, pea shoots £10.50

North African spiced squash, goat's cheese mousse, red onion marmalade,
crispy onions, mint vinaigrette * 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

Wild mushroom arancini, pickled celeriac, mushroom ketchup, saffron aioli, endive, rocket oil, smoked dapple shavings V £7.50

North African spiced squash, goat's cheese mousse, red onion marmalade, crispy onions, mint vinaigrette * V £7.50

Cauliflower Beignets, sweet and sour jam, orange gel, glazed almonds, mint and yoghurt dressing, pea shoot and endive salad 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

Roasted rhubarb, almond aero sponge, baby meringue, raspberry vinegar gel, mint, rhubarb sorbet* V £7.95

Dark chocolate fondant, brownie crumb, banana ice cream V £7.95
(Allow 15 minutes cooking time)

Vanilla crème brûlée, short bread, macerated raspberries* V £7.95

Tiramisu panna cotta, hazelnut caramel, espresso syrup, orange cream £7.95

'Beechwood Banoffee'

Banana parfait, banoffee cream, glazed banana, toffee soil, five spice tuile* V £7.95

Selection of homemade ice creams and sorbets* V £4.95

European and Tropical fruits* V £6.50
(with or without fruit sorbet)

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