

Dinner at the Beechwood Hotel

Hors d'œuvre and Amuse Bouche

To Start

Pan seared Western Isle scallops, pea cream, candied tomatoes,
crispy pancetta, apple cider dressing **£10.50 ***

Baked tomato and red pepper galette, goats cheese, olive tapenade,
basil, sherry vinaigrette **£7.50 V**

Braised Tavern Tasty pork cheek, pickled carrot, ginger, carrot purée,
crispy shallots, natural yogurt dressing **£7.75 ***

Hot smoked Scottish Salmon salad, textures of beetroot, baby gem lettuce, shaved fennel,
dill and lemon crème fraiche **£8.50 ***

Chef's special starter of the day

To Follow

Swannington Farm to Fork 28 day aged fillet beef,
beef fat fondant potato, roasted squash, Spring green cabbage,
Norfolk ale and onion purée, madeira jus **£29.95 ***

Pan seared fillet of Lowestoft sea bass, creamed mash potato, spinach,
roasted tender stem broccoli, vine cherry tomatoes, coriander and vanilla sauce **£22.50 ***

Herb crusted loin of Norfolk lamb, roasted rosemary cocotte potatoes, buttered broad beans,
chargrilled courgette, red pepper, garden mint salsa verde **£25.95**

Stuffed aubergine parcels, sweet potato ricotta, rocket and pine nut salad,
gremolata crumb, rich tomato sauce **£15.95 V**

Chef's special main dish of the day

Allergens

Some dishes may contain nuts and other allergens

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

** Gluten Free Dishes*

V Vegetarian

Head Chef Team Scott Elden and Lawrence Gurney