

Evening Taster Menu

A Delicious 7 Course Menu with optional wine flight

To be taken by the whole table, last seating 7pm

Hors d'œuvre and Amuse Bouche

Baked field mushroom rarebit, wilted spinach, tarragon, pickle dressing, crushed walnuts
Vidal Sauvignon Blanc, Marlborough, New Zealand (125 ml glass per person)

Norfolk wood pigeon, celeriac remoulade, pickled cherries, puffed rice, port jus
Nederburg The Manor Shiraz, Western Cape, South Africa (125 ml glass per person)

Pan seared Western Isle scallops, parsnip purée, roasted hazelnuts, chorizo
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa
(125 ml glass per person)

Swannington Farm to Fork 28 day aged fillet beef, braised oxtail croquette,
chantenay carrots, carrot purée, cavolo nero, wild mushroom jus
Lunaris by Callia Malbec, San Juan, Argentina
(125 ml glass per person)

Vanilla panna cotta, amaretti crumb, apricot, ginger ice cream

Dark chocolate torte, chocolate soil, honeycomb, cherry gel, raspberry sorbet
Château Doisy Daëne, Sauternes, France (75ml glass per person)

Norfolk and British Artisan cheese, celery, grapes & Norfolk Chutney
Taylor's Late Bottled Vintage Port

La cafetière, cappuccino, latte or espresso coffee and petits fours

£70.00 per person

£100.00 per person including wine flight

For guests who are staying with us on a dinner inclusive rate

£30.00 per person supplement or £60.00 per person including wine

Allergens

Some dishes may contain nuts and other allergens

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

Head Chef Team Scott Elden and Lawrence Gurney