

Sunday Lunch

Hors d'œuvre and Amuse Bouche

To Start

- Crispy battered tiger prawns, tartare sauce, lemon and endive salad, roast cherry tomatoes **DF**
Slow cooked belly pork, sage and honey glaze, red onion marmalade, sweet potato purée **GF DF**
Dressed Cromer crab, marie rose dressing, lemon, pine nut micro salad, **DF ***
Chestnut mushroom compote on brioche crisp, truffle oil, tarragon mascarpone, pea shoots **V**
Pan seared fois gras, spiced pineapple tart, port reduction **DF**

To Follow

- Seared sea bass fillet, sautéed new potatoes, carrot ribbons, petits pois, green beans,
white wine velouté **GF**
Roast Sirloin of beef, Yorkshire pudding, duck fat roast potatoes, seasonal spring vegetables,
carrot and white onion purée, roast gravy **DF ***
Roast pork loin, duck fat roast potatoes, seasonal spring vegetables, sage and onion stuffing,
apple purée, crackling, roast gravy **DF ***
Roast duck breast, thyme and garlic roast new potatoes, broccoli, carrots,
savoy cabbage, merlot jus **GF DF**
Tomato and basil risotto, coriander oil, rocket and almond salad **GF DF**

Desserts

- Spiced chocolate mousse, caramelised pear, chocolate shavings, pistachio crumb **GF**
Bramley apple crumble, salted caramel sauce, clotted cream ice cream, apple crisp
Frozen cherry and amaretto soufflé, macerated cherries, almond tuile biscuit *****
Sweet white wine, berry and currant jelly, pomegranate and honey purée,
ginger and banana ice cream **GF (DF available)**
Vanilla crème brûlée, poppy seed shortbread, coconut sorbet *****
Selection of homemade ice creams and sorbets **GF V (DF available)**
European and Tropical fruits **GF DF V**
please mention if you would like this served with or without fruit sorbet
Norfolk and British Artisan cheese, celery, grapes & Norfolk chutney *** V**

2 Courses £29.95

3 Courses £38.95

La cafetière, cappuccino, latte or espresso coffee and petits fours
£4.95 per person

GF Gluten Free Dishes

V Vegetarian

DF Dairy free

Head Chef Scott Elden