Dining Menu

3 Courses & Coffee £52.00+VAT
Cheese Course £9.70+VAT

We kindly ask that all guests enjoy the same starter, main course and dessert.
Minimum requirement of 15 diners.

Any guests with particular dietary requirements can be catered for.
We are proud members of the Sustainable Restaurant Association.
STARTER

CHICKEN LIVER
Pâté, apple and sultana chutney, toasted brioche, watercress, mustard dressing

DUCK
Pan fried, beetroot carpaccio, pickled shallot, caramelised orange segments, crispy kale

HAM HOCK
Terrine, piccalilli and toasted sourdough

SALMON
Beetroot cured, compressed beetroot, horseradish crème fraîche, dill

SEA BASS
Pan fried, sautéed spinach, parsnip and vanilla purée, brown butter emulsion

BUTTERNUT SQUASH (V)
Spiced soup, toasted seeds, roasted feta, dill oil

TEXTURES OF BEETROOT (V)
Pickled, roasted, dehydrated and puréed, charred goats’ cheese, pea shoots

SALAD (VE)
Seasonal vegetable and toasted quinoa

(v - vegetarian, ve - vegan)
MAIN COURSE

**BEEF**
Pan fried fillet, braised shin, pomme purée, caramelised turnip purée, steamed curly kale, roasted carrot, rosemary and red wine jus

**DUCK**
Roasted breast, potato rosti, parsnip purée, roasted apple, curly kale, blackberry jus

**CHICKEN SUPREME**
Roasted, shallots, mushrooms, baby onions, fondant potato, charred Savoy, Madeira jus

**SEA BASS**
Pan fried, wilted greens, white onion purée, ricotta gnocchi, lemon and chive beurre blanc

**SEA BREAM**
Pan fried, tomato and white bean cassoulet, steamed kale

**RED ONION (V)**
Tarte Tatin, roasted beetroot, steamed green beans, glazed baby carrots, dried goats’ cheese

**BUTTERNUT SQUASH AND WILD MUSHROOM (V)**
Ravioli, parsnip purée, sautéed winter cabbage, charred green beans, white wine sauce

**CELERIAC (VE)**
Slow roasted, oat milk purée, toasted seed granola, chargrilled hispi cabbage, carrot and caraway salad

(v - vegetarian, ve - vegan)
DESSERT

LEMON
Slice, meringue, lemon balm

VANILLA
Bavarois, poached apple, apple gel and crisp

PEAR
Poached, port spiced ice cream, beurre noisette crumb, pear crisp and gel

BLACKBERRY
Semifreddo, pickled blackberries, brandy snap

CHOCOLATE AND CARAMEL (V)
Mousse, shortbread crumb

PASSION FRUIT (V)
Mousse, mango and lime salad

TIRAMISU (V)
Chocolate crèmeux, coffee sponge, coffee gel, mascarpone

CHOCOLATE AND ORANGE (V)
Tart, mascarpone, orange gel, confit orange, chocolate shard

(v - vegetarian, vegan options available on request)
DRINKS

Bottled still and sparkling water
Selection of sparkling Norfolk cordials
Jugs of juice
Canned soft drinks

Bottled Beers:
Peroni 330ml
Brewdog Punk IPA 330ml
Others beers available

Wine list available on request