

SAMPLE MENU

2 Courses £35.00

3 Courses £44.00

This Evenings Bread & Butter

Adnams Ale Rolls.

Salted Yeast Extract Butter.

Starters

Curried Carrot & Coconut Soup, Puy Lentils, Red Onion Bhaji, Lime Yoghurt.

Mushroom & Baron Bigod Gyoza, Jerusalem Artichoke, Warm Squash & Cumin Chutney, Roasted Yeast & Garlic Dressing.

Torched Mackerel, Dill Mayonnaise, Sesame Avocado, Smoked Salmon, Cucumber, Pickled Fennel & Samphire, Taramasalata.

Massaman Shredded Beef, Carrot & Mango Puree, Takha Dhal, Aerated Bombay Potato, Baby Coriander, Peanuts, Onion Seeds.

Sun Blushed Tomato Polenta, Roasted Aubergine & Tahini Puree, Pickled Carrot, Herb Oil, Puffed Rice.

Chicken Liver Parfait, Brioche, Bacon Jam, Crispy Quails Egg, Pickled Shallot, Smoked Duck, Dijon Mayonnaise.

Steamed Cod, Roasted Scallop, Kohlrabi Noodles, Herb Crushed Potato Cake, Smoked Roe Ketchup, Warm Vichyssoise, Crispy Noodles, (£3.00 Supplement).

Mains

Guinness & Black Treacle Glazed Fillet of Beef, Smoked Beetroot, Salt Baked Swede, Cocotte Potato, Pickled Pear, Kale, Romanesco, Beetroot & Horseradish Puree, Nutmeg Beef Pie, Puffed Potato Crunch, (£8.00 Supplement).

Teriyaki Salmon Fillet, Coriander & Lemongrass Emulsion, Squid Rings, Jerusalem Artichoke, Edamame Beans, Kewpie & Onion Puree, Toasted Sesame Seeds, Crab & Sushi Rice Arancini, Spring Onion, XO & Roasted Tomato Sauce.

Rosemary Brined Chicken, Celeriac Noodles, Fondant Potato, Cavolo Nero, Pork Belly, Celeriac & Apple Puree, Broad Beans, Rosemary Emulsion, Carrot Balls, Butter Roasted Celeriac, Madeira & Thyme Jus.

Seabass, Kombu Parisian Potatoes, Baby Corn, Crayfish, White Cabbage, Samphire, Mange Tout, Smoked Cod Brandade, Sweetcorn, Butternut Squash & Miso Puree, Brown Butter & Seaweed Crumb, Spiced Prawn Bisque.

Celeriac, Nortons Lavender Cheese & Mushroom Wrap, Beetroot Tops, Parsnip Puree, Smoked Fruity Wensleydale Crumb, Wild Mushroom Gnocchi, Artichoke, Courgette, Cavolo Nero, Puffed Rice, Baba Ghanoush, Cépe Sauce.

Desserts

Caramelised Banana & Peanut Butter Semifreddo, Puffed Rice & Tahini Cake, Mango Compote, Candied Peanuts, Mango Gel.

White Chocolate Crème Brûlée, Vanilla Cake, Poached Strawberries, Meringue, Strawberry Mousse.

Chocolate Mousse, Set Malt Cream, Cherry Gel, Brown Sugar Meringue, Cherry Pie, Chocolate Sorbet.

Blackberry Parfait, White Chocolate Soil, Dulce De Leche, Norfolk Honey Cake, Apple, Toffee Ice Cream.

Honey Set Yoghurt, Candied Pecans, Saffron Pear, Honey Caramel, Brandy Snap, Honeycomb Ice Cream.

Chefs Selection of Ice Cream/Sorbets.

Norfolk & English Cheeses, Cornish Yarg, Baron Bigod, Black Bomber, Binham Blue, Grapes, Mixed Crackers, Celery & Chutney (£3.50 Supplement).

Tea/Coffee

Served with this evenings Petit Fours (£4.25 Supplement).

Dark Chocolate Fudge.

Raspberry Pate de Fruit.

Damien & Kieran alongside their team, pride themselves on using only the freshest produce, sourced locally where possible. Everything you will eat this evening has been made completely in house, so if you have any specific dietary requirements or questions about any of the ingredients used, please ask your server when ordering.