

Lunch Menu

STARTERS

TUNA CARPACCIO

Yuzu Kosho Dressing, Parmesan & Coriander, Pistachio

DUCK TERRINE

Chicory, Watercress Emulsion, Orange & Sesame Cracker

TWICE BAKED GRUYÈRE CHEESE SOUFFLÉ

Parmesan Foam, Garlic Croutes, Pickled Shimeji Mushrooms

MAINS

GUINEA FOWL

Norfolk Grains, Buttered Curly Kale, Chestnut, Game Jus

BUTTER POACHED COD

Hasselback Potato, Charred Leek, Pickled Cauliflower, Lobster Bisque

VENISON LOIN

Dauphinoise Potato, Tenderstem Broccoli, Blackberry, Game Jus (£4.50 supplement)

ROASTED BUTTERNUT SQUASH

Binham Blue Wantons, Buttered Spinach, Girolles, Celery Root Sauce

DESSERTS

BLACKBERRY & ALMOND FRANGIPANE

Burnt Honey Cremeux, Blackberry Sorbet

CHOCOLATE & MISO TART

Textures of Orange, Crème Fraiche Sorbet

LEMON PANNACOTTA

Raspberry, White Chocolate Cremeux, Raspberry Ripple Sorbet

SELECTION OF BRITISH & LOCAL CHEESES

Quince Membrillo, Candied Walnuts, Grapes, Watercress, Homemade Crackers (£5 Supplement)

TWO COURSES £32

THREE COURSES £35

Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering