

Evening Menu

STARTERS

CURED SEATROUT <i>Heritage Tomato, Raspberry, Garlic Tuille, Summer Herbs</i>	11
SMOKED WOOD PIGEON <i>Potato Rosti, Pomegranate, Herb Emulsion</i>	12
ORKNEY SCALLOP <i>Crispy Pork Belly, Coriander Emulsion, Strawberry Sauce Vierge, Sea Herbs</i>	14.50
RICOTTA RAVIOLI <i>Pea, Mint & Basil, Carrot Cracker</i>	10

MAINS

BROWN BUTTER BEEF FILLET <i>Potato Terrine, Confit Heritage Tomato, Watercress Emulsion, Devil Jus</i>	42
STONEBASS <i>Cromer Crab Cake, Baby Spinach & Samphire, Salmon Roe & Caper Beurre Blanc</i>	30
LAMB CUTLET <i>Herb Pannise, English Peas, Salsa Verde, Red Pepper Puree, Jus</i>	34
HERITAGE TOMATO & BURRATA TART <i>Tomato & Basil Salad</i>	21

DESSERTS

FROZEN LEMON PEBBLE <i>White Chocolate Cremeux, Raspberry Ripple Sorbet</i>	11
HONEY & ALMOND FRANGIPANE <i>Elderflower Gel, Apricot Sorbet</i>	9
CHOCOLATE SOUFFLÉ <i>Chocolate & Coffee Sauce, Orange Sorbet</i>	13.50
BAKED VANILLA CHEESECAKE <i>Textures of local Norfolk Strawberries</i>	11
SELECTION OF BRITISH & LOCAL CHEESES <i>Tomato & Chilli Chutney, Candied Walnuts, Frozen Grapes, Homemade Crackers</i>	15

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