

Lunch Menu

STARTERS

NORFOLK BLACK CHICKEN TERRINE

BBQ Corn, Chicory, Mustard Frills

CURED SEATROUT

Heritage Tomato, Raspberry, Garlic Tuille, Summer Herbs

RICOTTA RAVIOLI

Pea & Mint Foam, Carrot Cracker

MAINS

DUCK BREAST

Potato Terrine, Macerated Cherry, Baby Spinach, Devil Jus

PAN SEARED HAKE

Gnocchi Galette, English Pea & Samphire, Lobster Foam

BRAISED BEEF BRISKET

Smoked Rosemary Potato's, Tenderstem Broccoli, BBQ Onion Puree, Wholegrain Mustard Jus

HERITAGE TOMATO & BURRATA TART

Tomato & Basil Salad

DESSERTS

FROZEN LEMON PEBBLE

White Chocolate Cremeux, Raspberry Ripple Sorbet

HONEY & ALMOND FRANGIPANE

Elderflower Gel, Apricot Sorbet

BAKED VANILLA CHEESECAKE

Textures of Local Norfolk Strawberries

SELECTION OF BRITISH & LOCAL CHEESES

Tomato & Chilli Chutney, Candied Walnuts, Frozen Grapes, Homemade Crackers (£4.50 supplement)

TWO COURSES £30

THREE COURSES £34

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