

# Sunday Menu

## STARTERS

NORFOLK BLACK CHICKEN TERRINE  
*BBQ Corn, Chicory, Mustard Frills*

CURED SEATROUT  
*Heritage Tomato, Raspberry, Garlic Tuille, Summer Herbs*

RICOTTA RAVIOLI  
*Sunflower Emulsion, Carrot Cracker*

## MAINS

ROAST STRIPLOIN OF BEEF

ROAST PORK LOIN  
*Sage & Onion Stuffing*

ROAST LAMB SHOULDER  
*Mint Sauce*

NUT ROAST (V)

FISH OF THE DAY  
*Please ask one of the servers*

*All roasts are served with roast potatoes, yorkshire pudding, seasonal vegetables & homemade gravy*

## DESSERTS

FROZEN LEMON PEBBLE  
*White Chocolate Cremeux, Raspberry Ripple Sorbet*

BAKED VANILLA CHEESECAKE  
*Textures of local Norfolk Strawberries*

HONEY & ALMOND FRANGIPANE  
*Elderflower Gel, Apricot Sorbet*

SELECTION OF BRITISH & LOCAL CHEESES  
*Tomato & Chilli Chutney, Candied Walnuts, Frozen Grapes, Homemade Crackers (£4.50 supplement)*

TWO COURSES £32

THREE COURSES £35

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