

Evening Menu

STARTERS

DUCK TERRINE <i>Apricot & Ginger Chutney, Brioche, Watercress</i>	14
CHARRED MACKEREL <i>Raspberry, Sherry Infused Tomatoes, Garlic Croute</i>	13
POTATO PAVE <i>BBQ Leek, Poached Egg, Brown butter Hollandaise</i>	12.50
CRAB RAVIOLO <i>Fennel & Kohlrabi, Lime Caviar, Bouillabaisse</i>	15.50

MAINS

BLACK TREACLE FILLET <i>Potato Terrine, Salt Baked Carrot, Caramelised Beetroot</i>	47
PAN SEARED BASS <i>Lemon Polenta, Spinach & Samphire, Crab Foam</i>	35
NORFOLK LAMB <i>Hasselback Potato's, Pea & Courgette, Salsa Verde, Lamb Jus</i>	37
WILD MUSHROOM ARANCINI <i>Pea & Broad Bean Fricassee, Ricotta Foam</i>	24

DESSERTS

RASPBERRY, PISTACHIO & WHITE CHOCOLATE PARIS BREST	13.50
MILK CHOCOLATE & MANGO MILLE-FEUILLE <i>Coconut</i>	13
NORFOLK STRAWBERRY ASSIETTE <i>Elderflower, Mint Ice Cream</i>	12.50
BANANA SOUFFLÉ <i>Chocolate & Cardamon Sauce, Salted Caramel Ice Cream</i>	15.50
SELECTION OF BRITISH & LOCAL CHEESES <i>Apple & Prune Chutney, Candied Walnuts, Grapes, Watercress, Homemade Crackers</i>	17

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