

Lunch Menu

STARTERS

CHARRED MACKEREL

Raspberry, Sherry Infused Tomatoes, Garlic Croute

DUCK TERRINE

Apricot & Ginger Chutney, Brioche, Watercress

NORFOLK ASPARAGUS

Poached Egg, Brown Butter Hollandaise, Herb Tuile

MAINS

CRISPY HAM HOCK

Harissa Potato, Norfolk Asparagus & Pea, Mustard & Caper Beurre Blanc

GRILLED HAKE

Bouillabaisse, Heritage Tomato, Courgette

BUTLER STEAK

Potato Terrine, Buttered Cabbage, Devil Jus

WILD MUSHROOM ASSIETTE

Pea & Broad Bean Fricassee, Ricotta Foam

DESSERTS

RASPBERRY, PISTACHIO & WHITE CHOCOLATE PARIS BREST

VANILLA & MASCARPONE MOUSSE

Vanilla & Mascarpone Mousse

MILK CHOCOLATE & MANGO MILLE-FEUILLE

Coconut

SELECTION OF BRITISH & LOCAL CHEESES

*Apple & Prune Chutney, Candied Walnuts, Grapes, Watercress, Homemade Crackers
(£6 Supplement)*

TWO COURSES £35

THREE COURSES £38

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