

# Sample Menu

Two Courses £23.50/ Three Courses £28.00

**Chargrilled Beef Fillet Medallions, Celeriac Remoulade, Caramelised Onion Puree, Roast Shallots, Bacon Crumb**

**Tomato & Corriander Salmon Ceviche, Cucumber Ribbons, Saffron Fennel, Local Leaves, Potato Puff**

**Leek & Courgette Soup, Norfolk Mardler, Chives**

**Poached Crevette Prawns, Saffron Potatoes, Samphire, Courgettes, Shellfish bisque, House Toast**

**Pan Fried Chicken & Blue Cheese Mousse, Sauté Wild Mushrooms, Serrano Ham, Chicken & Butter Sauce, Pea Shoots**

**Buffalo Mozzarella, Dressed Heritage Tomatoes, Garden Pesto, Basil Oil, Black Olive Crumb, Tomato Crisp**

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**Roast Dry Aged Swannington Beef Sirloin, Beef Fat Roast Potatoes, Honey Roast Carrots, Savoy Cabbage, Yorkshire Pudding, Red Wine Jus**  
£2.50 Supplement

**Pan Fried Sea Bass Fillet, Saffron Cocottes, Roasted Purple Cauliflower, Buttered Leeks & Swiss Chard, Chive Beurre Blanc**

**Truffled Cheese Gnocchi, Toasted Pine Nuts, Confit Tomato, Baked Shallot, Tenderstem Broccoli, Golden Beetroot, Local Cress, Tomato Crisp**

**Pan Roast Chicken Breast, Beef Fat Roast Potatoes, Honey Roast Carrot, Savoy Cabbage, Red Wine Jus**

**Serrano Wrapped Hake Fillet, Tomato Quinoa, Mange Tout, Broad Beans, Toasted Walnuts, Lobster Emulsion**

**Roast Swannington Leg of Lamb, Beef Fat Roast Potatoes, Honey Roast Carrot,  
Savoy Cabbage, Red Wine Jus**

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**"Eton Mess" Norfolk Strawberries, Strawberry Coulis  
Raspberry & Redcurrant Parfait, Caramalised White Chocolate Mousse,  
Honeycomb**

**Warm Gooseberry Bakewell Tart, Pistachio Snow, Crème Fraiche Gel, Vanilla  
Ice Cream**

**Dolce Gorgonzola, Grapes, Fruit Chutney, Local Leaves, Artisan Biscuits**

**Cherry Pannacotta, Blackberry & Elderflower Jelly, White Chocolate Snow,  
Berries**

**Sticky Toffee Pudding, Praline, Salted Caramel Ice Cream**