

Allergy information:

Menu items may contain or have come into contact with wheat, eggs, peanuts, nuts & dairy. For more information, please speak to a member of our staff

(al) alcoholic / (V) vegetarian / (VG) vegan / (GF) gluten free / (DF) dairy free / (c) celery / (d) dairy / (e) egg / (f) fish / (g) gluten / (l) lupin / (m) mustard / (mol) molluscs / (n) nuts / (p) peanut / (s) sesame / (sd) sulphur dioxide / (sf) shellfish / (sl) sulphites / (sy) soya

Taster Menu

Apéritif

Truffled Mushroom Velouté - (VG)

Truffled Mushroom Velouté - Wild Mushroom Fricassee - Thyme Crumb

Available (GF) - contains (sy)

Burn Valley Cuvee

Brancaster Mussels with Bacon, Leeks & Norfolk Cider

Brancaster Mussels - Norfolk Cider - Leeks - Smoked Bacon Lardon - Tarragon - Malted Cob

Available (GF) - contains (d) (g) (m) (mol) (sl) (sy)

Walsingham Estate Bacchus

Pan-Roasted Hake, Apple & Kale Orzotto - Norfolk Cider Cream

Hake - Apples - Leeks - Black Kale - Pearl Barley - Sage - Crispy Shallot - Norfolk Cider Cream

Available (V) (VG) - contains (d) (f) (g) (m)

Burn Valley Vineya 1

Bavette Steak with Peppercorn Sauce

Briston Herd Bavette Steak - Binham Blue Cheese - Mushroom - Black Kale - Crispy Shallots - Peppercorn Sauce

Available (GF) - contains (d) (e) (g) (m) (sl) (sy)

Burn Valley Chalkbed Reserve - 2022

Poached Norfolk Pear

Poached Pear - Spiced Rum Chiffon cake- Custard Cream - Toasted Almonds - Dark Chocolate

Available (V) (VG) - contains (al) (d) (e) (g) (n)

Burn Valley Solar Late Harvest 2023