

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 (V)

Apéritif

Roasted Cauliflower Velouté - (V)

Roasted Cauliflower Velouté - Smoked Walsingham Cheese - Crispy Shallots

Available (GF) (VG) - contains (sy)

Burn Valley Chardonnay - 2022

Wild Mushroom with Gnocchi - (V) (GF)

Wild Mushroom Fricassee - Potato Gnocchi - Truffled Mushroom Puree - Toasted Hazelnut - Norfolk Dapple

Available (VG) (GF) - contains (d) (n) (sy)

Burn Valley Cuvee

Apple & Kale Orzotto - Norfolk Cider Cream

Apples - Leeks - Black Kale - Pearl Barley - Binham Blue Cheese - Sage - Crispy Shallot - Norfolk Cider Cream

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

Burn Valley Vineya 1

Roasted Crown Prince Squash - (V) (GF)

Roasted Crown Prince Squash - Black Kale Saag - Pumpkin Seed Dukkah - Norfolk Skyr Raita - Pickled Apple

Available (GF) (VG) - contains - (d) (n)

Walsingham Pinot Noir - 2023

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