

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

(a) 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

2 Courses £30 / 3 Courses £40

## Starters

### Truffled Mushroom Soup (VG)

Local Field & Chestnut Mushrooms combined with Shallot & White Truffle garnished with Roasted Mushroom & Thyme Duxelle

Available (GF) - contains (g) (sy)

### Cromer Crab Brandade

Cromer Crab Brandade made with local Stemster Potato & Norfolk Rapeseed Oil, Sea Herbs & Confit Garlic Crispbreads

Available (GF) - contains (d) (g) (sf) (sy)

### Spring Chicken Caesar

Norfolk Chicken Breast with Spring Cabbage, Caesar Mayonnaise, Wisington Ewes Milk Cheese & Crispy Chicken Skin

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

## Mains

Choice of:

Roast Topside of Briston Beef

Pan Roasted Chicken Supreme

Smoked Walsingham Cauliflower Cheese (V) Available (VG)

All served with

Roasted Potatoes - Glazed Carrots & Parsnips - Kale - Yorkshire Pudding -  
- Homemade Pan Gravy

Available (vg) (gf) - Contains (c) (d) (e) (g) (m) (sd) (sy)

Additional Items - Smoked Walsingham Cauliflower Cheese - £5 / Yorkshire Pudding - £3 /  
Glazed Carrots & Parsnips - £3 / Buttered Kale - £3 / Pan Gravy - £2

## Desserts

Dark Chocolate Fondant with Cherries & Amaretto Ice Cream

Contains - (d) (e) (g) (n) (sy)

Forced Rhubarb Crumble with Crème Anglaise

Available (GF) (VG) - contains - (d) (e) (g)

Norfolk Cheese Board

Available (GF) - contains - (d) (g) (sy)