

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

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 Mayonaisse, Wisington Ewes Milk Cheese & Crispy Chicken Skin
Available (GF) - contains - (d) (e) (f) (g) (m) (sy)

Mains

Bavette Steak & Frites

Briston Herd Bavette Steak with Roasted Field Mushroom, Frites & Peppercorn Sauce
Available (GF) - contains - (d) (g) (m) (sy)

Pan Fried Loin of Cod

Pan fried Loin of Cod with Risotto of Kale, Leeks, Garlic & Lemon made with Burn Valley Wine, Pearl Barley & Beurre Blanc emulsion
contains (d) (f) (g) (sl)

Norfolk Heritage Carrots (VG)

Maple glazed Norfolk Heritage Carrots with Caramelised Onion, Pickled Beetroot, Cannellini Beans & Kale Salsa Verde topped with Toasted Pumpkin Seeds
Available (GF) - contains - (m) (sy) (n)

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)