



Small Nibbles

Nocellara Olives **3.50**
Wasabi Peanuts **3.50**
Broad Beans **3.00**
Smoked Nuts **3.50**

Starters

Oak Smoked Gressingham Duck Breast, Orange, Honey & Hazelnut,
Serrano Ham, Sweet Potato Crisp, Gem Lettuce **8.50**

Pan Fried Cod, Mussels, Norfolk Dapple Potato Risotto,
Courgette, Watercress Sauce **8.50**

Mushroom Consommé, Wild Mushroom Tortellini, Dehydrated Beetroot,
Truffle Oil, Parsley, Charred Leeks **7.95**

Beef Fillet Carpaccio; Honey Baked Fig, Parmesan Custard,
Crispy Shallot Rings, Rocket, Artichoke Crisp **8.25**

Pan Seared Pigeon Breast, Apple Boudin, Confit Swede, Carrot Ketchup,
Pork Puff, Quince, Jus **8.50**

Herb Crusted Salmon, Courgette Gel, Saffron Pickled Fennel,
Cockle Popcorn, Leek Ash **8.50**

Mains

Pan Roasted Jerusalem Artichoke, Potato Foam, Curly Kale, Confit Beetroot,
Potato Puff, Tenderstem Broccoli, Red Onion, Watercress Salad **16.95**

Duo Of Beef; Chargrilled Beef Fillet, Braised Beef Cheek, Dauphinoise Potato,
Wild Mushrooms, Glazed Celeriac, Buttered Spinach, Beef Cheek Liquor **26.95**

Pan Fried Seabass, Cocotte Potatoes, Roasted Cauliflower,
Cauliflower Purée, Parisienne Courgettes, Cockle Beurre Blanc, Herb Oil **21.00**

Pan Seared Norfolk Pheasant, Saffron & Thyme Potatoes, Honey Baked Beetroot,
Braised Red Cabbage, Norfolk Kale, Parsley Crumb **18.00**

Pan Fried Halibut, Potato Terrine, Brown Shrimps, Buttered Scallions,
Tenderstem Broccoli, Broccoli Brown Butter **22.50**

Duo of Pork; Sea Salt Crackling Pork Belly, Chargrilled Pork Tenderloin,
Fondant Potato, Pancetta, Buttered Leeks, Charred Swede, Heritage Carrot,
Pork Puff **18.50**



Sides

Our Farm Hand Cut Chips, Harissa Aioli **3.50**

Desserts

Vanilla Pannacotta, Ginger & Almond Crumb, Poached Rhubarb, Rhubarb Sorbet
8.00

Honeycomb Parfait, Raspberry Custard, Honeycomb Bites,
White Chocolate Snow, Raspberry Sorbet **8.00**

White Chocolate Torte, Blood Oranges, Orange Curd,
Chocolate Soil, Orange Ice Cream **8.00**

The Cheese Truckle - Norfolk Dapple, Binham Blue,
Baron Bigod, Tomato Chutney, Frozen Grapes, Artisan Biscuits **9.00**

Dark Chocolate Fondant, Hazelnut Praline,
Salted Caramel Purée, Vanilla Ice Cream **8.50**

Warm Gingerbread, Glazed Banana, Candied Pecans,
Toffee, Banana Ice Cream **8.50**

Coffees

Breakfast/Earl Grey/Peppermint **2.00**

Espresso **2.00**

Double Espresso **2.50**

Americano **2.00**

Cappuccino **2.50**

Latte **2.50**

Flat White **2.50**

Mocha **3.00**

Hot Chocolate **3.00**