



Lunch Du Jour Menu

2 Course - £16 3 Course - £21

Starters

Smooth Chicken Liver Parfait, Celeriac Remoulade,
Tomato Chutney, House Toast

Our Farms Roast Butternut Squash Veloute, Toasted Almonds,
Binham Blue Fritter, Herb Oil

Crispy Fishcakes, Smoked Mackerel Pate, Lemon Gel,
Potato Puff, Parsley Cress

Mains

Rare Beef Rump, Fondant Potato, Roast Red Onion, Roast
Butternut Squash, Tenderstem Broccoli, Red Wine Jus

Smoked Mackerel, Olive Oil Crushed New Potatoes,
Etuvee Leeks, Buttered Spinach, Caper Beurre Blanc

Parmesan Polenta, Glazed Celeriac, Honey Baked Beetroot,
Buttered Spinach, Apple & Rocket Salad

Desserts

Chilled Vanilla Rice Pudding, Blackberry Gel,
Dehydrated Cherries

Raspberry & Almond Bakewell Tart, Our Farms Raspberries,
Blackberry Sorbet

Bramley Apple Crumble, Vanilla Ice Cream

CHEF SPECIALS

Beer Battered Longshore Cod, Caper Mayonaise,
Ingham Chips, Rocket & Cucumber Salad **£14.50**

Crispy Fried Buttermilk Chicken Breast,
Harrisa Mayonaisee, Dressed Leaves, Hand Cut Chips
£14.50