

MENU

Salt baked beetroot tartare with turmeric & lime yogurt, crostini (VG)
 Chicken liver parfait, Cumberland sauce, watercress & brioche
 Smoked haddock, leek and spring onion chowder, poached egg

Norfolk bronze turkey

creamed leek, chestnut and thyme tart, pigs in blankets

Pumpkin tamales,

sweetcorn and green pepper salsa (VG)

King prawn thermidor

cheddar, mustard, clementine, fennel and dill salad

Grilled 8oz Heritage Sirloin Steak

with green peppercorn sauce (£10 Supp)

*All served with roasted garlic and rosemary potatoes,
 deep fried sprouts with smoked lemon salt,
 buttered carrots, braised red cabbage*

Pear and calvados tarte tatin, chocolate ice cream
 Sticky toffee pudding, bourbon and salted caramel sauce (VG)
 White chocolate and ginger bread cheesecake

2 courses £36.50

3 courses £40.00