



River View

RESTAURANT

Starters

Crispy Lamb Bonbon, Roast Beetroot, Apple, Hazelnut

Trio of Oysters, Mignonette and Lemon (GFA DFA)

Confit Smoked Salmon, Horseradish Cream, Pickled Cucumber (GFA)

Pea & Shallot Tortellini, Watercress Pesto (V VGA DFA)

Main Courses

Baked Cromer Crab Thermidor, Sapphire and Pickled Caper Salad (GFA)

Confit Duck Leg, Braised Savoy Cabbage, Sweet Potato Fondant, Pink Peppercorn and Orange Marmalade (GFA)

Chicken Supreme, Confit Leek Pressing, Roasted Jersey Royals, Smoked Bacon Sauce (GFA DFA)

Spiced Cauliflower, Caramelised Celeriac Puree, Beetroot Crisp (V VGA GFA DFA)

Roasted Skrei Cod, Chickpea and Chorizo Stew, Chard Tenderstem Broccoli (DFA)

Desserts

Rhubarb and Custard Mille-feuille, Stem Ginger

Dark Chocolate and Blood Orange Torte (V)

Lemon Curd Roulade, Poached Blueberries and Toasted Almonds (V GFA)

Whipped Norfolk Mardler Goats' Cheese, Grape Chutney, Charcoal Cracker (V GFA)

2 Courses - £35 3 Courses - £45

Not all ingredients are listed on the menu, if you have any intolerances or allergies please let a member of staff know

(V) - Vegetarian, (VGA) - Vegan, (GFA) - Gluten Free Adaptable
(DFA) - Dairy Free Adaptable

A discretionary 12.5% Tip will be added to each bill.