

RESTAURANT

3 Courses £46.50

VEGETARIAN WEGAN GEGLUTEN FREE ADAPTABLE DE DAIRY FREE ADAPTABLE

NOT ALL INGREDIENTS ARE LISTED. IF YOU HAVE ANY INTOLERANCES OR ALLERGIES AND REQUIRE ADAPTATIONS OF DISHES PLEASE LET A MEMBER OF STAFF KNOW.

To Start

Pressed Ham Terrine, Piccalilli, Toasted Brioche @ D

Cromer Crab Vol Au Vent, Pickled Cucumber Salad, Fennel

Confit Smoked Salmon, Horseradish Cream, Crispy Capers, Watercress @ DF

Burrata, Roasted Peach, Basil Gremolata 👽 🚭

To Follow

Gressingham Duck Breast, Duck Leg Cottage Pie, Cavolo Nero @ 05

Poached Cod, Lobster Bisque, Crushed Potatoes, Wakame Salad @

Herb-Roasted Chicken, Confit Garlic Mashed Potatoes, Asparagus, Tarragon Cream 🚭

Roasted Pepper, Spiced Couscous, Tea-Poached Raisin Purée, Feta 👽 🧐

To Finish

Dark Chocolate and Olive Oil Mousse, Candied Orange, Pistachio 🔮 📴

Gooseberry and Ginger Fool, Lemon Shortbread @

Warm Pineapple Sponge, Coconut Ice Cream, Rum Syrup 🕐

Binham Blue, Cranberry and Raisin Toast, Spiced Tomato Chutney @