

Evening Menu

STARTERS

CURED SEA TROUT MOSAIC <i>Grapefruit & Orange, Squid Ink Cracker, Dill Emulsion</i>	13
DUCK CROQUETTE <i>Plum Sauce, Wasabi & Coriander Emulsion, Spring Onion & Cucumber, Sesame</i>	14.50
WILD MUSHROOM CUSTARD <i>Poached Egg, Soy, Truffle, Potato Crisps</i>	11
CROMER CRAB TORTELLINI <i>Wild Garlic, Pickled Courgette, Samphire, Lobster Foam</i>	15

MAINS

BBQ BROWN BUTTER BEEF SIRLOIN <i>Herb Baby Potato's, Wild Garlic, Spinach, Baron Bigod, Devil Jus</i>	44
GRILLED BRILL <i>Parisienne Potatoes, Chorizo, Brancaster Mussels, Samphire, Seaweed Sabayon</i>	35
LAMB SADDLE <i>Shepherd's Pie, Buttered Savoy Cabbage, Cauliflower Puree, Lamb Jus</i>	34
CABBAGE PARCEL <i>Buttered Kale, Shallot Crumb, Pickled Shimeji Mushrooms, Celery Root Sauce</i>	24

DESSERTS

LEMON TART <i>Stem Ginger Curd, Raspberry Meringue, Raspberry And Star Anise Sorbet</i>	12.50
MILK CHOCOLATE DELICÉ <i>Espresso Gel, Vanilla Mascarpone, Coffee & Marsala Mousse, Golden Raisin Compote</i>	13
PASSIONFRUIT BAVAROIS <i>Poached Pineapple, Caramelised White Chocolate Cremeux, Coconut Sorbet</i>	12
BANANA SOUFFLÉ <i>Chocolate & Cardamon Sauce, Salted Caramel Ice Cream (8 Minute Cooking Time)</i>	15
SELECTION OF BRITISH & LOCAL CHEESES <i>Apple & Prune Chutney, Candied Walnuts, Grapes, Watercress, Homemade Crackers</i>	16

Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering