



STARTERS

Roast tomato and basil pesto soup. (V)

Home cured salmon & dill gravadlax with a lemon and Dijon mustard mayo, bitter rocket leaves, compressed cucumber. (GF)

Chicken and black pudding terrine with homemade piccalilli and chargrilled ciabatta.

Sauté mushrooms with Binham blue cheese on toasted rosemary brioche. (V)

MAINS

Confit of pork belly with sage and onion mashed potato, roast tender stem broccoli and a grain mustard cream sauce. (GF)

Roast chicken Kiev filled with curried butter served with a puy lentil dahl, onion bhaji & raita.

Traditional battered Cod & Chips, served with Mushy peas & homemade tartare sauce.

Brie and leek risotto with pecorino crisps, micro herb salad and tarragon oil. (V, GF)

DESSERT

Chocolate and maple syrup torte with ginger biscuit crumb raspberry grits and rum syrup.

Apricot and frangipane slice with apricot purée and Chantilly cream. (N)

Vanilla bean panna cotta with apple and cinnamon compote, apple wafer and apple sorbet. (GF)

Hazelnut praline semi fredo with lemon & lime syrup and a tuile biscuit . (GF)

If you suffer from any allergies, then please inform a member of our waiting staff, who will be happy to assist you with your menu selection.

(GF) denotes dishes which are gluten free, (V) denotes dishes that are suitable for vegetarians (N) denotes dishes that do contain nuts