



EDGE SELECTION

WELCOME

Award-winning chef Alex Clare evolved EDGE from airstreams on the coast into a successful events & catering company.

At EDGE // NOKO we offer a unique dining experience within the Suffolk country side, blending local produce with an exquisite dining experience.

Celebrate the flavours of EDGE with a Chef-driven menu showcasing fresh, locally sourced ingredients, created to be shared & enjoyed with family and friends.

Thank you for joining us



@EDGENOKO | @NORFOLKSEGE | @NOKORETREATS

WWW.EDGEDINING.COM



EDGE SELECTION

STARTERS

'EDGE SIGNATURE' DUO OF CROMER CRAB	£22.00	HEIRLOOM TOMATOES	£18.00
Crab Cake, Cromer Crab Salad, Grapefruit, Harissa Aioli, Watercress		Sundried Tomatoes, Burrata, Salsa Verde	
SEARED KING SCALLOPS	£18.00	6 HOUR BRAISED PORK BELLY	£18.00
Pressed Pancetta, Burnt Apple Puree, Pickled Shallots, Pea Veloute		Sautéed Leek, Granny Smith Apple, Crispy Maris Piper Potato	
WILD MUSHROOM ARANCINI	£18.00		
Aged Parmesan Cream, Sautéed Wild Mushroom, Broad Beans			

MAIN COURSE

'EDGE SIGNATURE' 'JIM THE BUTCHER'S' FILLET OF BEEF	£50.00	ROASTED FREE RANGE CHICKEN BREAST	£26.50
Dauphinoise Potatoes, Spinach, Glazed Celeriac, Wild Mushrooms, Smoked Pancetta, Beef Jus		Fondant Potato, Wild Mushroom Fricasse, Peas, Chive Oil	
CHARRED LEMON GLAZE HALIBUT	£36.00	EDGE 'STEAK & CHIPS'	£38.00
Parisian Vegetables, Samphire, Pomme Dauphine, Green Oil, Parsley Sauce		Charred Beef Fillet Medallions, Garlic Field Mushrooms, Baked Tomato, Blakeney Leaf, Skin-On Fries	
ROASTED SQUASH & AMARETTO RAVIOLI	£28.00		
Whipped Binham Blue Crème Fraîche, Wilted Baby Spinach, Toasted Almonds, Thai Pickled Shallots			

DESSERT

'EDGE SIGNATURE' DOUBLE CHOCOLATE MARQUISE	£15.00	EDGE STICKY TOFFEE PUDDING	£14.00
Pistachio Snow, Blackberry Sorbet, Chocolate Shard		Mr. EDGE Whippy Ice Cream, Oat Crumb	
EDGE AFFOGATO	£12.00	EDGE 'ETON MESS'	£14.00
Dark Chocolate Mousse, Whippy Ice Cream, EDGE Espresso		Norfolk Strawberries, Chantilly Cream, Meringue, White Chocolate Snow, Strawberry Sorbet	
'THE CHEESE TRUCKLE'	£14.00	ADD A GLASS OF TAWNY PORT	+ £10.00
Trio Of Norfolk & Suffolk Cheeses, Red Onion Marmalade, Handmade Crackers, Red Grapes		20 Year Old	



STEAK NIGHT

Available Thursdays

£45 PER PERSON FOR MAIN & DESSERT

JIM THE BUTCHER'S THYME CHARRED SIRLOIN OF BRITISH BEEF

Garlic Buttered Field Mushroom, Tomato,
Koffmann Parmesan Fries, Blakeney Leaf

ENGLISH FILLET OF BEEF

Supplement

+ £10.00

MR. EDGE WHIPPY

Flake

ADD ON

PEPPERCORN SAUCE

£4.50

BINHAM BLUE SAUCE

£5.50

BAR SNACKS

EDGE FOCACCIA & HUMMUS

Rosemary & Olive Oil, Pomegranate

£6.50

SAUTÉED PADRON PEPPERS

Maldon Salt

£7.00

NOCELLARA OLIVES

£5.00

SALTED ROASTED ALMONDS

£5.00

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS