

Norfolk Restaurant Week 2 courses £27 3 Courses £33

Starters

Soup of the day Focaccia gfa ve

Wild Mushrooms, brioche, garlic, parsley, white wine, cream gfa

Ham Hock Terrine caper mayonnaise, pickled cucumber, focaccia gfa df

Crispy Pork Belly Bites honey glaze, spring onion gf dfa

Salt and Pepper Squid citrus mayonnaise, fresh chillies df

Seared Pigeon Breast celeriac puree, red wine and blackberry sauce gf

Mains

Fish of the Day Market price gfa dfa

Beef Bourguignon buttered mash, seasonal greens gf

Pheasant Breast Schnitzel Cranberry, red wine and thyme jus, crispy fries, toasted hazelnut salad gf dfa

Woodland Chicken Breast Supreme mushroom & brandy sauce, fondant potato, tenderstem broccoli gf dfa

Fish Pie Salmon, haddock, king prawn, cod, seasonal greens gf

Butternut Squash Risotto crispy sage, parmesan, herb salad gf dfa vea

10oz Ribeye Steak roasted vine tomatoes, slow cooked thyme mushroom, chips bearnaise sauce **add £7** gf

6oz Bedingfeld Burger Monterey jack cheese, gem lettuce, relish, gherkin, red onion, tomato, slaw gfa dfa

Desserts

Crème Brûlée, shortbread biscuits, fresh berries gfa

Fruit Crumble choice of ice cream, double cream or custard gf vea

Profiteroles

Sticky Toffee Pudding toffee sauce, salted caramel ice cream gf

Selection of Dann's Farm Ice creams and Sorbets (see server) gf vea

Norfolk Cheese of the Week.

gf = gluten free gfa = gluten free adaptable df = dairy free dfa = dairy free adaptable
ve = vegan vea = vegan adaptable