



Norfolk Restaurant Week 2 courses £27 3 Courses £33

Starters

Crispy Pork Belly Bites honey glaze & spring onion (gf/df)

Wild Mushrooms brioche, garlic cream sauce, parmesan, parsley (gfa)

Soup of the day focaccia bread, butter (gfa, vea)

Salt and Pepper Squid lemon mayo, fresh chillies, lime wedge (df)

Butternut Squash Hummus pickled shallots, pomegranate, pumpkin, onion seeds, flatbread (Ve)

Ham Hock and Chicken Pork Pie Blakeny leaf, Bloody Mary ketchup

Whitebait paprika, tartare sauce (df)

Mains

Fish of the Day (gfa /dfa)

Pheasant Breast Schnitzel Cranberry, red wine and thyme jus, crispy fries, roasted hazelnut salad (gfa/dfa)

Slow cooked Crispy Duck Leg cherry and red wine sauce, fondant potato, braised red cabbage (gf/df)

Venison Fillet Dauphinoise potato, parsnip puree, crispy kale, blueberry and red wine jus **(£7 supplement)**

Caponata Pasta with black olives, raisins, basil, parmesan (Vea)

Woodland Chicken Breast Escalope mushroom & brandy sauce, fondant potato, seasonal vegetables (gf/dfa)

10oz T Bone Pork Chop Confit garlic mash, roasted apple, apple jus gravy (gf)

Thai Green Aubergine Curry red onions, potatoes, coconut milk, jasmine rice (vg/gf)

Fish Pie salmon, haddock, king prawn, cod, seasonal greens (gf)

Desserts

Spiced Apple and Plum Crumble choice of ice cream, cream or custard (gfa)

Black Forest Brûlée Chocolate soil & cherry Kirsch compote (gfa/dfa)

Chocolate Torte fresh blackberries and toasted pistachio crumb

Ice creams and Sorbets (2 scoops) choice of strawberry, chocolate and vanilla or lemon sorbet (Vea)(gf)

Binham Blue fig chutney, crackers (gfa)

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

ALLERGEN ASSOCIATED INGREDIENTS ARE USED IN THE KITCHEN. THE KITCHEN IS NOT A NUT FREE ENVIRONMENT.
Please ask our staff for information on allergens in our dishes