

Menu du Jour

2 Courses £24.00 / 3 Courses £30.00

Starters

Norfolk peer potato and wild garlic vichyssoise

Braised ham hock terrine, whole grain mustard, dressed frisée lettuce, chicken crisp, apple

Cured trout escabeche, lime, crispy vermicelli

Mains

Seabass, etuvee leeks and pancetta, new potato, sauce vierge

North Norfolk pork chop, salsa verde, hispi cabbage, buttery mash potato

Local asparagus and pea risotto, ricotta, lemon

35 day dry aged sirloin of beef, crispy potato terrine, wild garlic, tenderstem broccoli, sauce verte,
(£10 supplement)

Desserts

72% Valhrona chocolate parfait, confit preserved cherries, buckwheat

Buttermilk pudding, rhubarb, toasted oat

Pain perdu, rum soaked prunes, cream