



# Norfolk restaurant week

## Menu

2 courses £26, 3 courses £32

### Starters

Sticky barbeque beef bao bun, asian salad (c,g,mu,se,so)

Roasted scallop, king prawns & fennel, sourdough toast, rosemary & anchovy butter(g,cr,m,mo,su)

Pan fried squid, chorizo, black pudding, butter roasted potato (mo,g,m)

Crispy poached egg, bubble & squeak, wilted spinach, sriracha (g,e,)

### Main course

Venison pie, buttered mash, savoy cabbage, bacon lardons & roasted chestnuts (g,c,m,tn,su)

Pan roasted chicken supreme, fondant potato, sticky red cabbage, green beans, gravy (m,su,g,)

Sea bream, rosti potato, caramelised leek, tenderstem broccoli, saffron & leek sauce (f,c,m,su,) gf

Pappardelle, butternut squash, sauteed portobello mushroom, pine nuts, parmesan, crispy sage (g,m,tn,)

### Dessert

Blackberry frangipane tart (g,e,m,tn)

Sticky toffee pudding, vanilla caramel sauce (e,m) gf

Chocolate brownie(e,m) gf

all served with your choice of vanilla ice cream(m) , double cream (m)or custard(m,e)

Creme brulee, shortbread, raspberries (m,e,g)