



Norfolk restaurant week

Menu

Starters

Crispy pork belly, black pudding, fondant potato, cider gravy (su,g,m)

Camembert Tartiflette, crusty bread (m,g)

Sesame coated seared tuna loin, cucumber & seaweed salad, miso dressing (se,f,e,so)

Spicy vegetable taco, fresh pea guacamole, feta, salsa, sour cream (c,g,m,mu,so)

Main course

Breaded pork escallop, truffle & chive mash, tenderstem broccoli, wild mushroom sauce (g,c,e,m,mu,su)

Hake fillet, roasted fennel, king prawns & cherry tomatoes, saute potatoes, caper & parsley butter (f,cr,m) (gf)

Venison pie, maple & rosemary roasted root vegetables, gravy (c,g,e,m,su)

Butternut squash & sage risotto, roasted romero pepper, goats cheese (c,m,su) (vegan available)

Dessert

Cranberry, white chocolate & pistacio bread & butter pudding (g,e,m)

Lemon & raspberry posset , meringue pieces, chantilly cream (m)(gf)

Tiramisu (g,e,m,su)

Chocolate brownie (m,e) (gf)