

SUNDAY MENU

£39.50 for 3 courses or £32.50 for 2 courses

STARTERS

Roasted Delicia Pumpkin soup with Crème fraîche and Beurre
noisette

(mk,wh)

Brancaster Moules a la crème served with toasted Bloomer

(mk,ms,sp,wh)

Confit Duck leg terrine studded with Pistachios served with
Piccalilli and Toasted Brioche

(tn,wh,mk,sp,md)

Three fresh Maldon Oysters with Shallot vinegar dressing, lemon
and Tabasco

(ms,sp)

MAINS

Roasted Rib of Irish Beef with beef jus, Roasted Carrots,
Roast Potatoes, Yorkshire pudding, Cauliflower Cheese
and Tender Broccoli

(wh, mk, md, e, sp)

Guest Red Wine by the bottle

Lussac Saint Emillion £45.00

Fish of the Day

with White Wine Sauce Vivaldi Potatoes Samphire
and Baby Leeks

(fh,mk,sp)

Salt baked Celeriac "Steak" served with wild Mushroom
Fricassee and Hazelnut dressed Pak Choi

(tn,sy)

Crispy Pork Belly served with Apple Puree, Roasted Carrots and
baby Leeks

(sp, md, wh)

Fish and Chips - a choice of Cod or Haddock with chips, tartare
sauce and either mushy peas or curry sauce

(fh)

DESSERTS

Sticky toffee pudding with Butterscotch sauce and Vanilla
ice cream
(wh, sy, mk)

Chocolate Fondant with Vanilla ice cream and Clementine
(mk,wh,sy,eg)

Rhubarb Sorbet and Jersey Dairy ripple
(eg,mk,sy)

Glass of desert wine(50ml)£5.00

North Norfolk Cheese Board Baron Bigod Daple Binham Blue
Homemade Chutney Miller Crackers
(wh, cy,, mk, sp, lp)

(£4 Supplement)

Glass of port(50ml) £5.00

Liqueur Coffee with homemade truffle £7.50

LIST OF ALLERGEN ABBREVIATIONS

*CS Crustaceans / CY Celery / EG Egg / FH Fish / LP Lupin / MD Mustard MK Milk / MS
Molluscs / SP Sulphites / SY Soy / WH Wheat / VE Vegan*