

# Saturday Dinner 16th March

2 course £32

3 course £35

## Starters

**Yellowfin tuna sashimi** daikon, pink ginger, soy sauce, wasabi

**Seared King Scallops** Norfolk carrot & maple, pancetta \*£5 supplement

**Pickle baby beetroot** orange, goat's curd, walnut, rocket

**Gressingham duck pate** red onion relish, toast

**Sumac oyster mushrooms** flatbread, cucumber, tomato, onion, yoghurt

**Cured Kingfish** celeriac remoulade, rapeseed oil

**Hereford beef carpaccio** rocket, pecorino

**Harissa udon noodles** peanuts, nigella & sesame seeds, peppers, spring onions, radish, cabbage

## Mains (include a side dish)

**West Coast Plaice** samphire, caper & lemon butter

**Suffolk Blythburgh Asian spiced pork cutlet** Gochujang noodles, pak choy, spring onion, sesame

**St Austell Mussels** served in creamy marinere sauce or garlic & white wine

**Hall Farm slow cooked breast of hogget** apricot & sultana farce, cous cous, smoked jus

**Hall Farm loin of hogget\*** dauphinoise potato, tenderstem broccoli, redcurrant sauce \*£5 supplement

\*Hogget is a lamb aged between 1-2 years, packs a fuller flavour and richer colour than traditional lamb

**Hereford 10oz hanger steak** prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress

Add garlic king prawns £7

**Miso glazed celeriac** sweetcorn pancake, carrot remoulade, tahini yogurt, poached hen's egg

**Hereford 12oz sirloin steak** mushrooms, tomato, onion, whipped bone marrow butter \*£5 supplement

**Gressingham duck breast** smoked bacon & puy lentils, cabbage, pan jus

**Red pepper romesco & roasted chickpea** tenderstem broccoli, almonds, tahini yoghurt

## Burgers (hand cut chips, Monterey Jack, coleslaw, Karaway Bakery brioche)

**Plant Based Burger\*\*** pickles, lettuce, tomato, garlic mayo

\*\*vegan friendly buns & cheese available

**Hogget Burger\*** pickled cucumber & cabbage, lettuce, tomato, mint yoghurt

\*Hogget is a lamb aged between 1-2 years, packs a fuller flavour and richer colour than traditional lamb

**Cheese Burger\*** home cured bacon, pickles, lettuce, tomato, burger sauce

We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib

\*Double up with an extra patty in your burger £4, add a fried egg £2

## Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt

Garlic & rosemary roasted new potatoes

Mac n 4 Cheese

Spiced Celeriac, nigella crème fraiche

Roasted butternut squash, tahini yoghurt

Rocket & parmesan, sun blushed tomatoes, capers

Ridouts of Heacham oat topped granary, olives & oil

Peas, broad beans, sweetcorn, pink peppercorns

Sugar snaps, toasted nuts & seeds

## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream

**Dark chocolate nemesis** salted caramel, honeycomb

**Tonka bean & cinnamon poached pear** fruit & mixed nut granola, sorbet

**Lou's Tiramisu**

**Pannacotta** blueberries, pistachios

**Gypsy Tart** Chantilly, raspberries

**Jam roly poly** vanilla custard

**Affogato**; 2 scoops of vanilla ice cream & espresso

**Cropwell Bishop Stilton** apricot & orange chutney, crackers, celery & grapes

**Little Pudding** Tea or coffee with a small serve of either

Dark chocolate & orange mousse / Lemon posset / Gypsy Tart

If you require any help with allergens, please ask a member of the team. 10% Service added to all tables of 6+

All discretionary service charges are optional. All tips & service are shared equally amongst all floor and kitchen teams. Thank you.