

# Saturday Dinner 20<sup>th</sup> April

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  
**Sumac oyster mushrooms** flatbread, cucumber, tomato, onion, yoghurt  
**Pickle baby beetroot** orange, goat's curd, walnut, rocket  
**Farrow Farm brawn terrine** piccalilli, toast  
**Ashby Farm asparagus** poached hen's egg, wild garlic oil  
**Holderness Coast Dressed Crab** lemon mayonnaise, bread \*£5 supplement  
**Norfolk Lamb sweetbreads** potato, onion, peas, pan jus

## Mains (include a side dish)

**South Coast Gilt Bream** pomme rosti, mixed greens, dill cream sauce  
**Scottish Turbot** sauce vierge, samphire, crab \*£5 supplement  
**Tofu koftas** cannellini bean puree, pickled red cabbage, asparagus, pomegranates, dukkah  
**Miso glazed celeriac** sweetcorn pancake, carrot remoulade, tahini yogurt, poached hen's egg  
**St Austell Mussels** served in creamy marinere sauce or garlic & white wine  
**Suffolk Blythburgh pork cutlet** butternut, corn, onion, yoghurt, honey & mustard jus  
**Cranoe Farm rack of lamb** dauphinoise potatoes, tenderstem broccoli, redcurrant sauce \*£5 supplement  
**Hereford Beef 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  
**Cumin roasted aubergine** saag aloo, pickled onion & chillies, mint yoghurt  
**Hereford 12oz sirloin steak** mushrooms, tomato, onion, béarnaise sauce \*£5 supplement  
**Calves Liver** pomme mousseline, pancetta, onion, pan jus

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

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

\*\*vegan friendly buns & cheese available

**Farrow Farm Pork & Iberian ham** lettuce, tomato, pickles, chorizo jam

**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

Mangetout, toasted nuts & seeds

Rocket & parmesan, sun blushed tomatoes, capers

Ridouts of Heacham oat topped granary, olives & oil

Wild garlic & chilli courgettes

Za'atar butternut squash, tahini yoghurt, pomegranates

## 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**

**Vanilla Basque cheesecake** raspberries

**Gypsy Tart** raspberries, Chantilly

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

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

**Tomme d'Ariondaz** apricot & orange chutney, crackers, celery & grapes

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

Dark chocolate & orange mousse / Lemon posset / Treacle 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.