



Please choose a set menu (same menu for all guests) - select one dish for each course from the following choices and, if required, a vegetarian option.

Coffee is served at the end of your meal

(v) - Vegetarian

(ve) - Vegan

Starter

Saffron and goats cheese risotto

parmesan tuille, goat's cheese cream, herb emulsion, macerated tomato (v)

Burnt leek and potato and burnt leek terrine

leek veloute, whipped vegan cheese, toasted seeds, chive oil (ve)

Glazed breast of quail

parsnip puree, apple reduction, chorizo and apple cannelloni, bitter leaves

Slow cooked salmon loin

smoked salmon mousse, cucumber jelly, wasabi and avocado puree, caviar, buttermilk, cucumber and dill dressing

Chicken liver parfait

braised chicken leg terrine, macerated blackberries, apple, crispy chicken skin and sorrel

Nori wrapped coley

yeasted cauliflower puree, semi ripe grapes, iberico pork, apple, red wine jus



Main

Roasted beetroot and Roquefort tarte tatin

braised shallot, toasted pumpkin seeds, dauphine potatoes, dressed watercress (v)

Smoked parmesan polenta soufflé

shallot puree, crispy hens egg, charred baby leek, fondant potato, soubise sauce (v)

Truffle cauliflower cheese

pomme anna, braised stuffed onion, sprouting broccoli, salsa verde (v)

Moroccan samosa

ras el hanout couscous, cumin roasted vegetables, tagine sauce
pomegranate salsa, coriander oil (ve)

Roasted rump of lamb

lamb mousseline, gratin squash and puree, fondant potato, savoy cabbage, spiced jus

Roasted fillet of Norfolk beef

red wine braised onion, slow cooked cheek, hassleback carrot, carrot caramel,
beef fat pomme anna, beef jus (£4.00 supplement)

Corn fed chicken blanquette

morel, crispy skin and wild rice crumb, pomme puree, glazed chicken and offal cabbage terrine,
wild mushroom puree, chicken jus

Spiced duck breast cooked on the crown

earl grey and hoisin plum, plum ketchup, pickled mooli, braised duck bao bun,
anise carrot, spiced duck sauce

Nitsume glazed fillet of cod

miso caramel glazed hispi cabbage with a miso caramel glaze, puffed wild rice,
dashi and braised onion broth (£4.00 supplement)

Slow cooked pork tenderloin in fresh herbs

beer braised baby onions, celeriac and apple puree, braised salsify with pancetta,
salted celeriac, pickled mustard sauce



Dessert

Apple tarte fine

blackberries, burnt apple puree, caramel, sorrel (ve)

Chocolate fondant

Guinness, apple, cinnamon, maple syrup

White chocolate nemelaka

poached pear and gel, vanilla cake, miso sorbet

Chocolate nemesis

vanilla meringue, bitter chocolate creameaux, sour cherries, milk ice cream

Caramelised milk mousse

crème diplomat, toffee, warm blondie, caramel powder, oat sorbet

Mango mousse

mint oil, pomegranate, passionfruit curd, coconut sorbet



Intermediate/ fish course (4 course only)

Wild mushroom open lasagne
black truffle, pickled shemji, parsley sauce (v)

Goats cheese "cheesecake" salt bake
pickled and pureed beetroot, apple, oat crumble, sherry vinegar gastrique

Seared XXL Scallop
pea puree, warm tartare sauce, salt and vinegar "scraps" (£3.00 supplement)

Spiced chicken thigh
blue cheese and buttermilk dressing, pickled apple, apple cider jelly, popcorn capers

Additional courses

Sorbet Course - £3.85 per person
Basil sorbet, grapefruit, cucumber and atsina

A selection of cheese £8.75 per person
served with assorted crackers, grapes, celery and chutney

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All our products are sourced locally where possible, we are environmentally sensitive and are committed to using local traders to cut down the carbon footprint.

We aim to use seasonal produce in our menus whenever possible, therefore, we may occasionally need to substitute some ingredients.

All prices are exclusive of VAT.

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