



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

Smoked potato and burnt leek terrine (ve)

chive oil, truffled cream cheese, balsamic pearls, toasted chickpeas, cress

Marinated roasted paneer (v)

hung yoghurt, compressed minted cucumber, spiced raisin puree, pickled vegetable salad

Spinach and garden pea velouté (v)

confit new potatoes, pumpkin seed brioche croutons, acidulated truffle oil, crème fraiche

Seared king scallops

roasted cauliflower puree, chicken crackling, cider vinegar gel,
golden raisins, pine nut buerre noisette
(£3.00 supplement)

Crab and asparagus risotto

parmesan tuille, avocado puree, grapefruit, caviar

Braised chicken and pig cheek terrine

piccalilli vegetable, cured egg yolk, crispy pork skin

Chicken liver parfait tart

burnt orange jelly, sourdough crouton, fresh orange, pickled carrot, coriander

Smoked salmon mousse

kombu cured loin, avocado puree, radish, dill oil, nori cracker, compressed cucumber



Main

Spinach and feta pastilla (v)

olive, tomato and preserved lemon couscous, buttered vegetable fricassee, aubergine puree, sauce vierge

Smoked parmesan polenta soufflé (v)

roasted onion puree, confit and charred leek, blue cheese croquette, pickled shallot rings and nibbed onions

Tomato and summer vegetable risotto (v)

fine herbs, pickled girolles, parmesan tuille, white balsamic jelly

Garden vegetable orecchiette (ve)

rocket, "parmesan" torn basil and toasted pine nuts

Roasted rump of lamb

salsa verde, cauliflower and yoghurt puree, pea, broad bean and pancetta fricassee, braised hispi cabbage, pomme anna, chive oil split jus

Roasted fillet of Norfolk beef

beef cheek pomme anna, beef tongue, morel and asparagus fricassee, watercress, jus
(£4.50 supplement)

Teryaki glazed duck,

braised leg faggot, smoked aubergine puree, spiced rice cake, sesame pak choi, spiced jus

Lemon and herb roasted crown of corn fed chicken

broccoli puree, tender stem broccoli, pickled broccoli stem, toasted seeds, fondant potato, chervil split cream sauce

Poached seabass with herb mousseline

tempura whitebait, charred broccoli, squid ink risotto, toasted chickpeas

Roasted cannon of lamb

poached leek and burnt leek puree, thyme hassle back potato, Swiss chard, sautéed chanterelles, parsley jus
(£4.00 supplement)

Fennel roasted pork tenderloin

burnt apple, celeriac puree, pickled mustard seeds, salt baked celeriac, calvo nero, trompette noire, madeira jus



Dessert

Manuka honey nemelaka

roasted figs and carpaccio, lemon, rosemary and yoghurt cake, sorrel

12 hour slow cooked spiced braeburn apple (ve)

black tea granola, toasted oat and caramel ice cream, toffee and pineapple sauce

70% dark chocolate and sesame fondant (v)

chocolate soil, burnt vanilla crèmeux, sesame and cocoa nib tuille, miso and white chocolate ice cream

Ricotta and pere, pear foam (v)

black olive ice cream, lemon and mint cress, aerated milk chocolate

Whipped mascarpone pavlova (v)

raspberry, confit ginger pate de fruit, rose

Passionfruit and coconut mousse

pineapple salsa and crisp, mango sorbet, coriander gel, toasted sunflower seeds



Intermediate/ fish course (4 course only)

San Marzano tomato tartare

black olive crumb, sourdough crouton, macerated baby tomatoes, basil oil

Roasted stone bass

prawn mousseline, tomato and olive polenta, bouillabaisse sauce

Poached langoustine tails

spiced squash veloute, mango, chilli and pineapple
(£4.00 supplement)

Parmesan gnocchi

seasonal vegetable salad, pea veloute, cured egg yolk, pea cress, toasted pine nuts

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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