

SUNDAY LUNCH MENU

2 COURSE £32.50

3 COURSE £42.50

SAMPLE MENU

BREAD	Lacons Ale Rolls Served With Salted Butter
FIRSTS	Roasted Carrot, Coconut & Chilli Soup, Croutons, Thyme Oil Baron Bigod, Beetroot Tar Tar, Parsnip Crisps, Smoked Beetroot, Spiced Pear Gel Prawn & Crayfish Stack, Baby Gem Lettuce, Tomato, Avocado Yoghurt, Cucumber, Marie Rose Dressing Ham Hock Fritter, Pea Puree, Gerkin, Straw Potatoes, Parmesan, Pea Shoots Cured Trout, Scallop Roe Taramasalata, Fennel Chutney, Linseed Crisp, Trout Roe Coronation Chicken Pressing, Turmeric Emulsion, Quails Eggs, Mango Salad, Multiseed Cracker
SECONDS	<b>Our</b> Roasts Are Served With Seasonal Vegetables, Braised Red Cabbage & Gravy Roast Beef Rump, Roast Potatoes, Yorkshire Pudding Roast Pork Shoulder, Roast Potatoes, Sage & Onion Stuffing, Apple Sauce 1/4 Norfolk Chicken, Roast Potatoes, Apricot & Pine nut Stuffing Salmon, Sweet Corn, Cavolo Nero, Spring Onion, Sweet Potato Dumplings, Tikka Sauce Sea Bass, Potato Cake, Cauliflower Puree, Samphire, Mange Tout, Leek Ribbons, Fennel & Spinach Sauce Sweet Corn Cake Cavolo Nero, Beetroot, Potato Pressing, Goats Gouda Cheese, Chipotle Dressing
SIDES	Yorkshire Pudding £2 Cauliflower Cheese £4 Roast Potatoes £4
THIRDS	Warm Treacle Tart, Apple Compote, Clotted Cream Ice Cream, Brandy Snap Chocolate Brownie, Poached Blackberries, Hazelnut Biscuit, Salted Caramel Ice Cream, Chocolate Sauce Vanilla Creme Brulee, Honey Cake, Condensed Milk Ice Cream, Strawberry Cream, White Chocolate Honeycomb Parfait, Coffee Custard, Chocolate Crunch, Coffee Ice Cream, Rye Tuile Affogato :- Vanilla Ice Cream, Double Espresso, Amoretti Biscuit. Chefs Selection of Our Ice Cream/Sorbets. Norfolk & English Cheeses, Cornish Yarg, Baron Bigod, Black Bomber, Binham Blue, Grapes, Mixed Crackers, Celery & Chutney (£5.00 Supplement)
TEA & COFFEE	Served with this Afternoons Petit Fours (£4.25 Supplement). Fruit & Nut Chocolate Fudge. Cherry Pate De Fruit.