

SAMPLE MENU

2 Courses £27.50

3 Courses £36.50

This Afternoon's Bread & Butter

Lacons Encore Ale Rolls.

Salted Butter.

Starters

Curried Parsnip, Sweet Potato & Coconut Soup, Croutons, Herb Oil.

Ham Hock Fritter, Pea Mousse, Parmesan Custard, Sauce Gribiche, Hens Egg, Straw Potatoes.

Sun Blushed Tomato & Mozzarella Arancini, Baba Ghanoush, Romesco, Basil, Blakeney Salad Leaf, Crispy Noodles.

Soused Mackerel, Pickled Fennel, Taramaslata, Potato Salad, Garden Herb Emulsion, Puffed Wild Rice.

Coronation Chicken Pressing, Quail Egg, Rhubarb & Fig Chutney, Mango Dressing, Sweet Potato Crisps.

Prawn & Crayfish Stack, Baby Gem Lettuce, Tomato, Avocado Yoghurt, Cucumber, Marie Rose Dressing.

Mains

Roast Beef Rump, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Cauliflower Cheese, Gravy.

Roast Pork Shoulder, Roast Potatoes, Sage & Onion Stuffing, Apple Sauce, Seasonal Vegetables, Cauliflower Cheese, Gravy.

1/4 Norfolk Chicken, Roast Potatoes, Seasonal Vegetables, Red Onion & Pinenut Stuffing, Cauliflower Cheese, Gravy.

Sea Bream, Crushed New Potatoes, Samphire, Roasted Cauliflower Puree, Mange Tout, Cockle & Asparagus Veloute.

Salmon, Sweet Potato Puree & Dumplings, Heritage Tomatoes, Spring Onion, Baby Corn, Prawn Bisque, Herb Oil.

Smoked Beetroots, Sweet Potato Puree, Kale, Feta, Potato & Sage Dumplings, Kewpie Dressing, Almonds.

Desserts

Vanilla Crème Brûlée, Stem Ginger Ice Cream, Pasion Fruit Gel, Ginger Bread, Tropical Salsa.

Chocolate Brownie, Dulce De Leche, Mocha Semi Freddo, Chocolate Mousse, Cocoa Nib Crunch.

Malted Milk Mousse, Caramelised Apple Compote, Blackberry, Apple Jelly, Clotted Cream Ice Cream, Tuile Biscuit.

Warm Treacle Tart, Pear Puree, Brandy Snap, Lemon Curd Ice Cream, Salted Caramel Custard.

Affogato :- Vanilla Ice Cream, Double Espresso, Amaretti Biscuit.

Chefs Selection of Our Ice Cream/Sorbets.

Norfolk & English Cheeses, Suffolk Gold, 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).

Peanut & Banana Fudge.

Raspberry Pate De Fruit.

Our team pride themselves on using only the freshest produce, sourced locally where possible. Everything you will eat this afternoon has been made completely in house, so if you have any specific dietary requirements or questions about any of the ingredients used, please ask your server when ordering.