

# The Norfolk Mead

## A LA CARTE MENU • DINNER

|         |  |     |
|---------|--|-----|
| NIBBLES | Harlequin Olives   | 4   |
|         | Crispy Baby Mozzarella, Rosemary & Tomato Dip                                | 5   |
|         | Nduja & Apple Wood Croquettes, Chive Creme Fraiche                           | 6   |
| FIRSTS  | Honey Roasted Carrot & Thyme Soup, Croutons, Herb Oil                        | 10  |
|         | Iberico Pork Belly, Kewpie & Onion Puree, Satay Sauce, Pickled Radish Salad  | 12  |
|         | Cod Roe Taramasalata, Fennel, Smoked Salmon, Herb Emulsion, Rye Crisp        | 12  |
|         | Butternut Squash & Paneer Samosa, Garlic Dressing, Spiced Potatoes, Madras   | 11  |
|         | Pigeon Wellington, Puy Lentils, Parsnip Puree, Kohlrabi, Smoked Beetroot     | 12  |
|         | Cod Belly, Garlic Spinach, Smoked Haddock cake, Sweetcorn Chowder, Wild Rice | 11  |
| SECONDS | {Steaks Served With Onion Puree, Beer Bhaji, Mushroom & Peppercorn Sauce}    |     |
|         | Cote De Boeuf Steak to Share With Two Sides Of Your Choice                   | 70  |
|         | Rump Cap Steak   | 24  |
|         | Rib Eye Steak  | 31  |
|         | Sea Bream, Leek Puree, Samphire, Mangetout, Lemon & Spinach Veloute          | 22  |
|         | Wild Mushroom Stuffed Chicken, Celeriac Puree, Kale, Madeira Sauce           | 21  |
|         | Salmon, XO Edamame, Spring Onion, Baby Corn, Rice Cracker, Thai Bisque       | 21  |
|         | Turmeric Cauliflower, Beetroot Stalk Puree, Goats Cheese, Almonds, Raisins   | 19  |
| SIDES   | Skin On Chips  | 4   |
|         | Tenderstem Broccoli, Rocket Pesto, Panko & Pumpkin Crumb                     | 4   |
|         | Norfolk New Potatoes, Chives, Sea Salt                                       | 4   |
|         | Caesar Salad, Croutons, Anchovies, Parmesan                                  | 5   |
|         | Braised Red Cabbage, Toasted Almonds   | 4   |
| THIRDS  | Vanilla Crème Brûlée, White Chocolate, Honeycomb Ice Cream, Tuile, Apricots  | 9   |
|         | Rhubarb Custard Parfait, Ginger Bread, Blood Orange, Coconut Meringue        | 9   |
|         | Warm Pecan Tart, Clotted Cream Ice Cream, Pear Gel, Almond Brittle           | 9   |
|         | Chocolate Fondant, Crème Fraiche Sorbet, Cherry, Dulce De Leche              | 9   |
|         | Affogato - Vanilla Ice Cream, Espresso, Amaretti Biscuit                     | 7   |
|         | Selection of Norfolk Cheeses, Crackers, Celery, Chutney, Grapes              | 15  |
|         | Chefs Selection Of Ice Creams & Sorbets - 2 Scoops 3 Scoops                  | 6/8 |

Please ask your server for allergen information. \*

Guests who have our Dinner, Bed & Breakfast pre-paid package, will have a £40.00pp deduction applied to their dinner bill.