

SAMPLE MENU

SUNDAY LUNCH 2 COURSE £27.50 3 COURSE £37.50

BREAD

Lacons Ale Rolls Served With Salted Butter

FIRSTS

Curried Parsnip Soup, Croutons, Herb Oil.

Buffalo Mozzarella, Spiced Gazpachio, Basil Dumplings, Heritage Tomatoes, Linseed Cracker, Basil Oil. Prawn & Crayfish Stack, Baby Gem Lettuce, Tomato, Avocado Yoghurt, Cucumber, Marie Rose Dressing. Smoked Cod Roe Taramasalata, Herb Emulsion, Rye Cracker, Fennel, Smoked Salmon XO Pork Belly Spring Roll, Carrot & Chipotle Puree, 5 Spice Peanuts, Pickled Carrot, Crème Fraiche

Ham Hock Pressing, Mustard Mayonnaise, Quails Eggs, Parsnip Chutney, Brioche Crisp

SECONDS

Our Roasts Are Served With Seasonal Vegetables, Cauliflower Cheese & Gravy

Roast Beef Rump, Roast Potatoes, Yorkshire Pudding.

Roast Pork Shoulder, Roast Potatoes, Sage & Onion Stuffing, Apple Sauce.

1/4 Norfolk Chicken, Roast Potatoes, Red Onion & Pinenut Stuffing.

Teriyaki Salmon, Sweet Potato Puree, Sweet Potato Dumplings, Babycorn, Pak Choi, Aubergine Dressing Seabass, Crushed Potato Cake, Samphire, Cauliflower Puree, Mange Tout, Confit Fennel, Fennel & Spinach Veloute.

Turmeric Cauliflower, Sweet Potato Dumplings, Roasted Onion Puree, Cavolo Nero, Chimichurri, Feta, Almonds, Baby Corn

THIRDS

Crème Brûlée, Lemon Curd Ice Cream, Passion Fruit Gel, Ginger Bread, Tropical Salsa Chocolate Brownie, Dulce De Leche, Salted Caramel Ice Cream, Chocolate Mousse, Chocolate Soil. Peach Parfait, Almond Cake, Pimm's Gel, Crème Fraiche Sorbet, Honeycomb Tuile Warm Treacle Tart, Pear Puree, Brandy Snap, Praline Ice Cream, Peanut Butter Custard.

Affogato:- Vanilla Ice Cream, Double Espresso, Amoretti 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).

Orange Chocolate Truffle.

Strawberry Pate De Fruit.