

# The Norfolk Mead

## A LA CARTE LUNCH MENU

2 COURSES £23

3 COURSES £28

### FIRSTS

Honey Roasted Carrot & Thyme Soup, Smoked Dapple Fritters, Herb Oil  
Pigeon Wellington, Smoked Beetroot, Parsnip Puree, Kohlrabi, Beetroot Sauce  
Smoked Mackerel Pate, Pickled Fennel, Taramasalata, Herb Emulsion, Rye Cracker  
Butternut Squash & Paneer Samosa, Garlic Dressing, Spiced Potatoes, Madras Sauce

### SECONDS

Rump Cap Steak, Onion Puree, Skin on Chips, Sauce Diane ( £7 Supplement )  
Roasted Chicken Leg, Saute Potatoes, Celeriac, Savoy Cabbage, Madeira Sauce  
Turmeric Cauliflower, Beetroot Stalk Puree , Smoked Beetroot, Kale, Almonds, Raisins  
Sea Bream, Leek & Caper Puree, Mangetout, Parmentier Potatoes, Spinach & Lemon Veloute

### SIDES

Skin On Fries £4 - Braised Red Cabbage £4 - Side Salad £4

### THIRDS

Duck Egg Custard Parfait, Dulce De Leche, Poached Rhubarb, White Chocolate  
Peanut Butter Ice Cream, Date Cake, Apple Caramel, Brandy Snap, Poached Apple  
Affogato - Vanilla Ice Cream, Espresso, Amaretti Biscuit  
Ice Cream or Sorbet Selection  
Selection of English Cheeses, Crackers, Celery, Chutney, Grapes {£5 supplement}

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.