



Rosette Experience

While you wait

Pistachios - £3.50 Salted broad beans - £3.50 Wasabi peas - £3.50

Starters

Cured Trout

dill, vodka cured trout, bloody marry sorbet, avocado puree, dill oil, sourdough croutes, parmesan crisps, dill tops and nasturtium leaves

Pate En Croute

trio of meat, beef tea jelly enclosed in puff pastry, pickled cranberries, apricot puree, viola

Charred Mackerel with a Tomato Ceviche

charred mackerel fillet, served with tomatoes tossed in chilli, lime, and coriander dressing, tomato gel, herb sourdough croutons

Vegetable Pakora

vegetable pakora, katsu curry sauce, roasted cauliflower, buttermilk swirl, coriander oil, micro herbs

Mains

Roasted Chicken Supreme

pan-roasted chicken supreme, pancetta and chicken sausage, stuffing rosti, mulled cranberry red cabbage, sautéed Brussel sprouts with chestnuts, baby heritage carrots, chicken jus

English Lamb Two Ways

pan-roasted English lamb rump, granny's shepherd's pies topped with creamy mash, minted pea, shallot, sprout and pancetta fricassee, smoked aubergine puree, thick lamb sauce

Pan-seared Sea Bass

wild sea bass with sautéed smoked pancetta, red chicory, runner beans, celeriac purée, celeriac remoulade, pomme puree and red wine sauce

Veggie Haggis

vegetarian haggis wrapped in savoy cabbage, roasted new potatoes, carrot puree, baby heritage carrots, roasted Roscoff onion, onion marmalade, thyme jus

Roasted Celeriac

salt-baked celeriac, served with Granny Smith apple strands, roasted dates, date puree, truffle cream cheese, celeriac bhaji, garlic butter mushrooms, parmesan, cep powder

Desserts

Chef's Trifle

vanilla sponge soaked in Christmas pudding gin, rich custard, orange marmalade, condensed milk Chantilly cream, boozy orange gel, burnt orange segments

Christmas Yule

rich chocolate sponge cake filled and topped with chocolate ganache, pistachio sponge, Italian meringue, chocolate soil, red currants and candy floss ice cream

Spiced Tart

whipped brown sugar, Tonka bean, spiced frangipane, compressed apple, lemon cured, brandy snap, Christmas pudding crumb, rum and raisin ice cream

Apple and Cinnamon Muffin

apple cinnamon muffin, topped with a calvados toffee sauce, apple compote, boozy apple gel, apple sorbet

Maids Head Cheeseboard (V)

Selection of Norfolk and English cheese, homemade chutney, artisan cheese biscuits, grapes, pickled celery

Coffee & Petit Fours £5.50

2 Courses £48.75 3 Courses £60



Allergens & large font menu available on request

If you suffer from any food allergies, please inform a member of staff as we have additional information and options for you. Please be aware a discretionary 10% service charge will be added to the bill, please let us know if you would like this to be removed.