



DINNER MENU

NOURISH & REPLENISH

Monday - Saturday from 6.00pm - 8:30pm



Nibbles

Mixed Olives GF, VE | £6

Sourdough, Whipped Butter & Maldon Salt DFO | £6

Crispy Oysters | House Zero Waste Kimchi, Seaweed | £6

Spiced Pork Belly | Salsa Verde, Pickled Shallots | £9

Starters

Maple & Black Vinegar Glazed Hot Smoked Salmon | Grapefruit, Pea Purée, Endive, GF | £10

Roast Beef | Fried Capers, Cornichons, Crispy Onions, English Mustard Mayonnaise, Croutons DF, GFO | £10

Duck Liver Pâté | Apricot Chutney | Dried Fruit Brioche GFO | £10

Winter Squash Arancini | Squash Pure, Fermented Chilly Sauce, Crispy Sage, Pecorino GF, V, VEO | £9

Waldorf Salad | Poached Pear, Binham Blue, Candied Walnuts, Celery, Chicory, GF, V, VEO | £10

Mains

Duck Breast | Sarladaise Potatoes, Celeriac Fondant, Pickled Pear, Chard | £24

Pork Cutlet Glazed With Apple Vinegar & Honey | Pineapple Jam, Triple Cooked Chips GF, DFO | £18

Braised Beef Brisket | Cornichons, Black Garlic, Pickled Shallots, Mashed Potato & Carraway Potato Skin Crumb | £26

Vegetable Ramen | Kimchi, Pak Choi, Shitake Mushrooms, Pickled Chillies, Soft Boiled Egg, Coriander V, VEO | £18

Sea Trout | Chorizo Piperade, Butterbeans, Purple Sprouting Broccoli | £23

Sides

Mashed Potatoe | £5

Mixed Green Veggies | £5

Mixed Leaf Salad | £5

Fries | £5



DESSERT MENU

FOR THE SWEET TOOTH

Croissant Bread & Butter Pudding

Crème Anglaise | £8

Meringue & Forced Rhubarb

Chantilly Cream, Rhubarb Sorbet, Lemon & Rosemary Gel GF, VEO | £10

Pecan Tart

Vegan Vanilla Ice Cream | £10

Chocolate Brownie

Vanilla Ice Cream, Chocolate Sauce, GF | £8

Retreat East Cheeseboard

Three local cheeses, Grapes, Chutney, Celery, Quince Paste, Cheese Biscuits | £14

Too full for a dessert?

Affogato

With Panache Vanilla Ice Cream GFO | £10