

Sample Sunday Lunch Menu

Starters

- (v) Chilled red pepper soup, sour cream and parsley garnish £7.45
- Blakeney fish soup served with Gruyere cheese, saffron rouille and crostini £8.75
- Warm ham hock, chorizo, pearl barley, green beans, rocket and chicory salad with piccalilli dressing £8.00
- (v) Marinated Norfolk mardler with pickled melon, chicory frizzle, almonds and citrus dressing £7.50
- Norfolk Crab with gnocchi, wilted spinach, roasted tomatoes and lemon oil £8.50

Main Courses

- 21 day Aged Roast Sirloin of Pensthorpe Estate Angus beef, thyme and onion Yorkshire pudding and duck fat roasties £17.00
- Garlic and herb marinated Gately Farm rump of lamb, creamed caramelised onions, duck fat roasties and homemade mint sauce £17.00
- Above served with roast carrots, root mash, seasonal vegetables and greens
- Seared fillet of Seabass, warm Mediterranean vegetables, roasted couscous, tahini dressing and dukkah £15.50
- Pan fried fillet of Salmon served with a seared scallop, saffron risotto, red pepper essence and crispy basil £16.95
- (v) Chargrilled aubergine with seed and nut pesto, feta cheese with sweet and sour dressing £11.50
- Warm salad of chipotle grilled chicken, chorizo, avocado, quinoa, tomato and a creamy lime dressing £14.50
- Half dressed Lobster thermidor with new potatoes and house salad £17.95

Side Orders

- Tender stem broccoli with lemon, garlic and chilli oil £3.75
- Wilted spinach with lemon £3.75
- Samphire drizzled with olive oil £3.75
- Seasonal vegetable of the day £3.75

Home Made Desserts

- (v) Sticky toffee pudding with toffee sauce and vanilla ice cream £7.75
- (v) Cinnamon infused crème brulee, honey roasted fig and spiced streusel £7.75
- Chocolate praline bar with hazelnut brittle £7.75
- A selection of Norfolk ice creams and sorbets £7.75
- A selection of Neal's Yard and local supplier's cheese and biscuits £10.25

Your order will be taken at your table in the restaurant (v) Vegetarian

Allergy Advice: please ask a member of staff if you would like any information about food allergens in our dishes