

LUNCH MENU

Available from Monday to Saturday 12.00 pm – 2.00 pm in the Restaurant and on the Terrace.
Traditional Lunch Menu available on Sundays.

STARTERS

Freshly prepared soup of the day served with croutons (v) **£7.45**

Blakeney fish soup served with Gruyère cheese, saffron rouille and crostini **£8.75**

Grilled chicken skewers, jewelled mixed rice salad, pomegranate, apricot, mint, coriander, chilli, spring onions and almonds with coronation dressing **£8.50**

Salmon and spinach fishcake with a fennel, pink grapefruit, dill and caraway salad **£8.00/£12.00**

Blakeney seafood platter of potted shrimps and home cured salmon with cucumber pickles and smoked mackerel pâté **£11.00/£14.00**

Chicken liver parfait, apricot chutney, toasted brioche **£8.25**

Fried gnocchi, tomato ragout, olives, chilli and capers, slow cooked tomato sauce and basil (v) **£8.25/£11.00**

Half or whole dressed local lobster, garlic mayonnaise, salad and fries **£18.00/£26.00**

MAIN COURSES

Deep fried fillet of North Sea cod in crisp batter served with chips, peas, tartare sauce and lemon **£17.00**

12-hour braised pork belly with lemon, parsley and fennel seed, Parmesan and basil potato croquette, carrot puree, confit baby fennel, wilted greens and rosemary jus **£16.50**

Homemade fish pie of poached salmon, cod and smoked haddock topped with creamy mash served with seasonal vegetables or dressed salad **£14.50**

Norfolk Dapple cheese soufflé on wilted baby spinach **£13.50**
(Vegetarian option available on request)

Seared calves' liver, dry cured smoked bacon, caramelised onion mash, wilted greens, baby carrots and a sherry vinegar jus **£15.75**

Local 6 oz. rib-eye Angus steak, glazed with a Café De Paris butter, oven dried tomatoes, field mushroom, watercress and chips **£17.75**

Sesame fried chicken salad, cucumber, spring onion, little gem lettuce, chilli, honey and soy sauce dressing **£14.50**

Thai monkfish and prawn curry, mushrooms, spring onions and fragrant jasmine rice **£17.00**

Local crab linguine with chilli, garlic, tomato and parsley served with garlic bread **£14.00**

Whole dressed local crab salad, warm new potatoes, samphire, green beans, shallots and gem heart with lemon dressing & red tartar sauce **£14.00**

Handmade beef burger, toasted brioche bun, spiced pickled red cabbage, jalapeno and lime slaw, pickles, classic salad garnish and chips **£14.50**

.....add cheese and dry cured smoked bacon **£1.50**

Chef's specials of the day **£13.50**

SIDE ORDERS

Mixed salad (v) **£3.75** Leaf salad (v) **£3.75** Sweet Potato Fries (v) **£3.75**

Chips (v) **£3.75** Tenderstem broccoli with lemon, garlic and chilli oil (v) **£3.75**

Seasonal vegetables (v) **£3.75** Garlic bread (v) **£3.75** New potatoes (v) **£3.75**

Samphire drizzled with olive oil (v) **£3.75** Wilted spinach with lemon (v) **£4.00**

DESSERT MENU

Chocolate chip bread and butter pudding, orange and Cointreau ice cream **£7.75**

Earl Grey crème brulee, honey roasted peach and a lemon shortbread **£7.75**

Ruby chocolate blondie, Champagne sorbet and raspberry compote **£7.75**

Coconut and chia seed pudding, orange poached rhubarb and an almond tuile **£7.75**

Tasting platter of desserts

(A selection of mini's from the above, perfect to share) **£14.00**

Exotic fruit plate served with an almond and sesame tuille with mango, raspberry and blackcurrant sorbets (v) **£9.00**

Fresh fruit salad with cream or vanilla ice cream **£6.50**

A selection of cheese from Neal's Yard and local suppliers **£10.25**

Selection of Norfolk ice cream or sorbets **£7.00**

Pastry Chef's specials of the day **£7.50**

Homemade mince pie with Brandy butter **£1.50**

Cafetière of coffee (*per person*) **£3.30**

Cappuccino **£3.70** Latte **£3.70**

English breakfast Tea **£3.20**

Other teas and coffees available on request

(v) Vegetarian

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