



STARTERS

Delicately Spiced Parsnip Soup, Crème Fraiche, Parsnip Crisps, Norfolk Crunch Bread
(V) (DFO) (GFO) (VGO)

Twice Baked Walsingham Cheddar Souffle, Onion Chutney, Spiced White Wine Cream
(V)

Gin Cured Salmon Gravavlax, Elveden Potato Salad, Beetroot & Orange Gel
(DFO) (GF)

Elveden Game & Pistachio Terrine, Spiced Pear Chutney, Toasted Brioche
(GFO)

MAINS

Slow Cooked Venison in Guinness, Sweet Potato Mash, Spiced Red Cabbage, Buttered Greens
(GF)

Norfolk Turkey, Smoked Pancetta, Chestnuts, Mushrooms, Garlic & Thyme Roasties, Greens,
Roasted Roots, Pan Roasted Juices
(GF) (DF)

Pan Fried Sea Bass, Spring Onion Potato Cake, Burnt Cauliflower Purée, Tenderstem Broccoli, Herb Oil
(GF) (DFO)

Orzo Risotto, Mixed Mushrooms, Confit Garlic, Spinach, Binham Blue
(V) (VGO)

DESSERTS

Throw Back 'Olde' Black Forest Gateau, Pouring Cream
(V)

Blueberry, Nutmeg & Almond Tart, Crème Chantilly, Winter Berry Jam
(V)

Traditional Fig & Brandy Pudding, Real Custard
(V)

Vegan Ice Creams & Sorbets
(VG)

Local Creamery Cheeses, Wafer Thins, Frozen Grapes, Quince
(GFO)

2 COURSES £33 PP
3 COURSES £40 PP

PRE ORDERS ARE ADVISED
SUBJECT TO AVAILABILITY

PLEASE MAKE OUR STAFF AWARE OF ANY ALLERGIES YOU MAY HAVE

(V) VEGETARIAN (VG) VEGAN (VGO) VEGAN OPTION (D) DAIRY (DF) DAIRY FREE (DFO) DAIRY FREE OPTION (M) MUSTARD
(G) GLUTEN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (N) NUTS (NO) NUT FREE OPTION (S) SESAME (F) FISH