

## TO BEGIN....

## A LA CARTE APPETISERS....

### ROASTED SWEET POTATO VELOUTE (v)

*Spinach & ricotta tortellini, herb oil*

£6.95

### TERRINE OF CHICKEN & DUCK

*Shallot, orange & apricot salsa, piccalilli puree, toasted onion crumb, onion brioche*

£7.00

### HONEY GLAZED PORK BELLY

*Black pudding puree, caramelized apple gel, granny smith concasse, sweet wine reduction*

£7.25

### SALAD OF ROAST FIGS & BEETROOT (v)

*Goats cheese bons bons, balsamic jelly, pain d'epice, tarragon dressing*

£7.00

## FRESH FISH BOARD APPETISERS....

### PAN SEARED SCALLOPS

*Sweet potato gel, garden pea cassoulet, crushed pistachio, herb oil, crisp pancetta*

£8.95

### NORDIC CHARRED MACKEREL

*Seared chicory, saffron aioli, hazelnut & basil pesto*

£7.55

### FRESH LOCAL DRESSED CRAB

*Citrus aioli, spring onion salad*

£8.95

### LOBSTER & PRAWN SALAD

*Saffron aioli, spring onion salad*

£14.95

*Appetisers*

## TO FOLLOW....

## A LA CARTE ENTREES....

### SEARED INGWORTH LAMB RUMP

*Sweet potato parmentier, pea fricassee, cranberry gel, balsamic cherry tomatoes, crumbled feta, red wine jus*  
£19.25

### NORFOLK SIRLOIN STEAK

*Shallot puree, roasted garlic mash, roasted shallot, roasted spring vegetables, red wine reduction*  
£21.95

### HONEY GLAZED DUCK

*Candied fig gel, savoury potato, tenderstem broccoli, citrus carrots and a sweet wine jus*  
£17.25

### TRUFFLED GOOSE EGG ON TOAST (v)

*Lightly scrambled goose egg, curly kale, tenderstem broccoli, fresh truffle & toasted brioche*  
£14.50

## FRESH FISH BOARD ENTREES....

### OVEN ROASTED SEA TROUT

*Charred artichoke, smoked celeriac puree, fragola & dill fricassee, olive oil dressing*  
£16.50

### PAN SEARED CORNISH COD

*Cauliflower couscous, chard cauliflower florets, sautéed potatoes, caramelised cauliflower puree,  
port jus*  
£16.95

### FRESH NORFOLK LOBSTER

*Grilled with garlic butter, baked in thermidor sauce or au natural plain and fresh*  
*Served with garden salad, buttered new potatoes or French fries*  
Half - £15.50  
Whole - £24.50

### LOCALLY CAUGHT CRAB THERMIDOR

*Served with garden salad, buttered new potatoes or French fries*  
£13.95

*Spiceherbs*

## TO FINISH....

## HOMEMADE DESSERTS....

### **DARK CHOCOLATE & CHERRY TORTE**

*Morello cherry gel & sorbet, poached cherries, chocolate croquant, baked white chocolate ganache*  
£7.25

### **ELDERFLOWER & ORANGE JELLY**

*Fresh raspberries, raspberry sorbet, crushed meringue,*  
£6.55

### **RHUBARB CRUMBLE**

*Poached rhubarb batons, rhubarb gel, rhubarb custard, shortbread crumble, stem ginger,*  
£6.95

### **STRAWBERRY & BASIL SALAD**

*Strawberry gel & sorbet, marinated strawberries, basil cress, black pepper opaline, black olive gel, balsamic syrup, basil meringue*  
£7.50

### **EARL GREY CREME BRULEE**

*Caraway seed shortbread, lavender ice cream*  
£6.55

### **COCONUT & VANILLA PANNA COTTA**

*Passion fruit gel, mango & lime foam, pineapple sorbet, coconut tuile*  
£6.55

### **SPICED PLUM & ALMOND TART**

*plum & rosemary gel, roasted almond ice cream, almond croquant*  
£6.95

### **NORFOLK CHEESEBOARD**

*Binham blue, smoked Norfolk Dapple, Gurney gold, quince jelly, fruit chutney, cheese biscuits*  
£8.95

**WHY NOT WATCH ONE OF OUR TEAM MAKE A LIQUEUR  
COFFEE FOR YOU AT YOUR TABLE?**

*Spiceherbs*