

**TO BEGIN....**

**A LA CARTE APPETISERS....**

**CARAMELISED ONION SOUP**

*Parmesan arancini, caramelised apple gel*  
£6.25

**CONFIT DUCK LEG TERRINE**

*Cherry gel, toasted brioche, crispy pancetta, apricot & orange chutney*  
£7.75

**CRISPY HAM HOCK CROQUETTE**

*Piccalilli gel, gherkin, shallot & apple tapenade, soft boiled quails egg*  
£7.25

**ROASTED BEETROOT & GOATS CHEESE ROSTI**

*Truffle oil, pickled wild mushrooms, brioche crisps, fennel salad*  
£7.00

**FRESH FISH BOARD APPETISERS....**

**PAN SEARED SCALLOPS**

*Squid ink emulsion, beetroot fregola, calamansi gel, honeycomb, pumpkin seed oil*  
£9.00

**BEETROOT CURED SALMON**

*Granny Smith apple batons, asian slaw, mandarin gel*  
£7.25

**FRESH LOCAL DRESSED CRAB**

*Citrus aioli, spring onion salad*  
£9.25

**Appetisers**

## TO FOLLOW....

## A LA CARTE ENTREES....

### FILLET OF NORFOLK BEEF

*Celeriac dauphinoise, roasted carrot puree, roasted baby heritage beetroot, red wine jus*  
£24.95

### ROAST TENDERLOIN OF NORFOLK PORK

*Wherry poached shallots, turnip & wholegrain mustard crush, caramelised apple gel, pineapple, sautéed bok choy*  
£18.95

### OVEN ROASTED GRESSINGHAM DUCK BREAST

*Pomme anna, glazed figs, poached baby leeks, berry gel, citrus jus*  
£19.25

### ROAST MOROCCAN COUS COUS ROULADE

*Roasted sweet pepper and sunblushed tomato pesto, citrus hummus, charred feta, red onion tempura*  
£16.35

## FRESH FISH BOARD ENTREES....

### FILLET OF STONE BASS

*Poached samphire, baby caper and charred globe artichoke cassoulet*  
£17.50

### OVEN ROASTED HAKE

*Rocket almondine potatoes, beetroot concasse & poached rocket fregola*  
£17.00

### LOCALLY CAUGHT LOBSTER

*Served either dressed cold, grilled with garlic butter or baked in thermidor sauce*  
*With garden salad and choice of buttered new potatoes or French fries*  
Half £18.95  
Whole £26.95

### LOCALLY CAUGHT CRAB

*Served either dressed cold, grilled with garlic butter or baked in thermidor sauce*  
*Served with garden salad, buttered new potatoes or French fries*  
£14.50

Please note that availability of crabs and lobsters will be subject to weather conditions

*Spiceherbs*

## TO FINISH....

## HOMEMADE DESSERTS....

### **DARK CHOCOLATE & MINT TORTE**

*Baked white chocolate ganache, mint syrup, chocolate croquant, mint ice cream*  
£7.25

### **RASPBERRY JELLY**

*Frozen frosted raspberries, granny smith apple sorbet, crushed meringue*  
£6.25

### **BANANA PANNA COTTA**

*Caramel sauce, candied peanuts, honeycomb, white chocolate sorbet, cocoa tuille*  
£7.00

### **CHERRY & ALMOND BAKEWELL TART**

*Cherry gel, cherry compote, vanilla ice cream*  
£7.00

### **COCONUT & VANILLA CREME BRULEE**

*Stem ginger shortbread, mango & lime sorbet*  
£6.50

### **BLACKCURRANT PARFAIT**

*Blackcurrant gel, caramelized apple, hazelnut ice cream & hazelnut croquant*  
£6.50

### **STRAWBERRY DELICE**

*Marinated strawberries, strawberry gel, elderflower gel, elderflower & lemon sorbet*  
£6.50

### **NORFOLK CHEESEBOARD**

*Binham blue, smoked Norfolk Dapple, Gurney gold, quince jelly, cheese biscuits*  
£9.95

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

*Spicebenders*