

TO BEGIN....

A LA CARTE APPETISERS....

SWEET POTATO SOUP (V)

Pumpkin seed oil, goats cheese bon bons, red onion chutney
£7.00

INGWORTH LAMB KOFTA

Mint yoghurt, crushed peas, spiced aubergine crush, brioche crisps
£7.55

PRESSE OF CONFIT DUCK & CHICKEN (DF)

Piccalilli puree, fig chutney, apple gel, onion toast
£7.25

ROASTED BEETROOT & RED ONION TARTE TATIN (V)

Cherry tomatoes, pine nut salad, orange gel, balsamic reduction
£7.25

FRESH FISH BOARD APPETISERS....

PAN SEARED SCALLOPS (GF, DF)

Cauliflower and truffle cous cous, granny smith apple, smoked eel, crisp parma ham
£9.00

CARPACCIO OF YELLOW FIN TUNA (DF, GF)

Cucumber and dill pressing, chilli and lemon glaze
£7.95

BRAISED MUSSELS ON CROUTE

Basil pesto reduction, bacon lardons, warm ciabatta
£7.55

Appetisers

TO FOLLOW....

A LA CARTE ENTREES....

FILLET OF BEEF

Dauphinoise, carrot puree, roasted beetroot, broccoli, baby carrots, baby turnips, red wine jus
£23.95

TENDERLOIN OF PORK (GF)

Garlic & chive mashed potato, roasted root vegetables, caramelized apple gel, honey & mustard sauce
£17.95

WHOLE ROASTED PARTRIDGE (may contain shot)

Charred pear, sweet potato parmentier, curly kale, prune jus
£18.00

FETA, ARTICHOKE & BUTTERNUT STRUDEL

Wild mushrooms, tenderstem broccoli, Wherry poached shallots
£16.75

FRESH FISH BOARD ENTREES....

SUPREME OF SALMON

Braised red lentils, peas & ham, savory potato, red wine reduction
£16.95

FILLET OF SEA BASS (GF)

Herb potato cake, confit fennel, crushed peas, brown shrimps and white wine sauce
£17.55

BAKED SUPREME OF COD

Herb crust, fondue of mussels, leeks and potatoes
£16.50

Spice

TO FINISH....

HOMEMADE DESSERTS....

DARK CHOCOLATE & PRALINE TORTE

Passion fruit ganache, passionfruit gel, hazelnut ice cream, chocolate croquant
£7.25

CRANBERRY & GINGER ALE JELLY

Cranberry compote, blood orange sorbet
£6.25

PEAR & QUINCE BAKEWELL TART

Apricot gel, apricot sorbet, vanilla poached apricots
£7.00

MANGO & LIME PANNA COTTA

Coconut tuille, pineapple sorbet, mint syrup
7.00

NUTMEG CREME BRULEE

Poppy seed shortbread, pistachio ice cream
£6.50

EARL GREY TEA DELICE

Mandarin gel, confit grapefruit, caraway seed tuille, mandarin sorbet
£6.50

WHITE CHOCOLATE & PISTACHIO BREAD & BUTTER PUDDING

Vanilla crème anglaise
£7.00

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?

Spicehouse