

# THE MENU

## STARTERS

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Goats curd, heritage beetroot, horseradish and balsamic (V)

Confit duck leg, plum and orange compote, chicory leaf and coriander

Pan seared Scallops, cauliflower puree, curried cauliflower, toasted almond and fennel \*

Roasted pumpkin soup with crispy sage and potato chips (VG)

Brie and chestnut tartlet, spinach and rocket puree, micro leaf salad (V)

## MAIN

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Pan fried chicken supreme, Savoy cabbage, celeriac mash, golden raisin jus

Smoked haddock and salmon fishcake, spiced pumpkin puree, spinach, broccoli, coriander dressing

Roast breast of Norfolk turkey, pigs in blankets, traditional vegetables & cranberry sauce \*

Pearl barley risotto, pear puree, braised radicchio, blue cheese, toasted caraway (V)

Roast cauliflower steak, cauliflower puree, braised fennel, heritage beetroot and orange (VG)

## DESSERTS

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Chocolate ganache, blackcurrant gel, sable biscuit, pistachio, redcurrant

Traditional tiramisu with amaretto

Coconut pannacotta with pineapple salsa and toasted coconut (VG)

New York cheesecake with a fig, cinnamon and star anise compote and fig coulis (V)

Chefs' selection of British artisan cheeses with crispbreads, celery, and apple \*

TWO COURSES  
30.00

THREE COURSES  
40.00

\*£3.50 surcharge applies

If you have a food allergy or intolerance, please ask a member of our team for information.

A discretionary service charge of 12.5% will be added to your final bill. We are cashless restaurant.

All major credit cards accepted.