

Winter Warmer Lunch

Borlotti Bean Roast Tomato and Black Cabbage Soup,
Toasted Garlic Ciabatta, Parmesan **V**

Pan Fried Confit Duck and Potato Hash, Baby Spinach, Fried Egg, Star Anise infused Jus

Hunstanton Mussel and Salmon Tortellini, Spaghetti of Leeks,
Tarragon and Keta Butter Sauce

Roasted Piquillo Peppers, Creamed Goats Cheese, Toasted Cumin Chickpeas,
Olive Tapenade, Spiced Tomato **V GF**

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Roast Breast of Norfolk Chicken, Pan Fried Wild Mushroom, Creamed Savoy Cabbage,
Cocotte Potatoes, Chicken and Confit Garlic Emulsion **GF**

Baked Tart Tatin of Local Beetroot and Chicory, Roasted Shallot, Burnt Orange,
Sauté Potatoes, Dressed Leaves **V V+**

Seafood Creole Gumbo of Bass, Red Mullet and Prawns, Andouille Sausage,
Okra, Creole Steamed Rice

Steamed Beef and Caramelised Onion Suet Pudding, Truffled Mashed Potatoes,
Roasted Root Vegetables

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Hot Chocolate and Juniper Pudding, Homemade Sloe Gin Ice Cream **V**

Whisky, Walnut and Brown Butter Tart, Whisky Syrup, Clotted Cream **V**

Hay Panacotta, Hot Cinnamon Apple Fritter, Raisin Gel **GF V**

Caramelised White Chocolate Mousse, Honey Roasted Banana, Oat Crumble **V**

2 courses £15 / 3 courses £20

Monday to Friday 12noon until 2pm
Booking advisable

Allergies:

We cannot guarantee any product is free from allergens due to the potential cross contamination risk from ingredients, people and the environment. For more details or if you have any specific dietary requirements please inform our front of house staff.