



Sunday Lunch Menu Sample Menu

Starters...

Cromer Crab Risotto

Green herbs, garden peas, aged parmesan & pea-shoots & butterfly sorrel

Salt Baked Golden and Red Beetroot Tart (V)

crispy Gurneys gold beignet, truffled goats cheese, raspberry & pickled shallots

Trio of Smoked Fish

Smoked mackerel tail, mackerel pate, crispy smoked salmon fishcake with lemon aioli and frisée salad

Chicken Liver and Foie Gras Parfait

Baby gherkins, apple & prune puree & toasted brioche

Roasted Tomato and Lovage Soup (V)

finished with chives & croutons

Main Courses

Roast Fillet of Norfolk Beef (£4 supplement)

Seasonal vegetables, duck fat roasted potatoes, Yorkshire pudding & horseradish sauce

Pan Roasted Scottish Salmon

Herb potato puree, tender stem broccoli, brown shrimp & herb emulsion

Pan Seared Fillet of Sea Bass

Norfolk samphire, saffron cocotte potatoes, Kings Lynn brown shrimps, morteau sausage & chive beurre blanc

Belly and Fillet of Dingley Dell Pork

Fondant Potato, apple puree, black pudding, kohlrabi, sprouting broccoli, lovage & rich thyme jus

Assiette of Roasted Norfolk Vegetables (V)

Thyme roasted bunch carrots, Rollesby asparagus, sprouting broccoli, fondant potato, crushed hazelnuts and herb emulsion

Dessert

Iced Limoncello Parfait

Demerara meringues, thyme crumble, burnt sugar and curd

Kindreds Passionfruit Bruleé

Salted caramel macaroon and Norfolk raspberry sorbet

Warm Raspberry Bakewell Tart

Almond crumble and Amaretto ice cream

Vanilla Panna Cotta

Norfolk strawberries, strawberry jelly, demerara meringues and lime sorbet

Artisan of European and British Cheese

Served with a selection of biscuits and Grapes

2 courses £18

3 courses £23

Any dietary requirements, allergies or intolerances, please inform a member of staff so we can accommodate your needs