



**Kindreds  
Dinner Menu**



## **To Start...**

### **Nocellara Olives & Wasabi Peanuts**

Pre-Dinner light bite

**£3.00**

### **Hand Dived Pan Seared Scallops**

Apple puree, Roasted Dingley Dell pork, peas shoot & granny smith apple salad

**£9.50**

### **Fillet Of Aged Norfolk Beef**

Lancashire Blue, saffron pickled pear, black truffle vinaigrette & toasted hazelnuts

**£7.95**

### **Flavours of Beetroot and Goats Cheese (V)**

Salt candied beetroot, creamed goats cheese, goats cheese beignet, beetroot & raspberry puree & toasted hazelnuts

**£7.50**

### **Trio of Norfolk Chicken**

Chicken moose, confit chicken wings, crispy chicken skin, sweetcorn puree, sautéed sweetcorn, king oyster mushrooms & chicken jus

**£7.95**

### **Assiette of Seafood**

Smoked mackerel tail, mackerel pate, chargrilled smoked salmon, crispy calamari & crispy smoked fishcake

**£8.95**

### **Chicken Liver & Foie Gras Parfait**

Baby gherkins, apple & prune puree & house toast

**£7.95**

### ***Today's Special***

#### **North Norfolk Mussels "A La Marinere"**

Cooked with white wine, bay leaf & double cream

**£7.95**

Please notify staff of any dietary requirements or intolerances at the time of ordering



## **Main Courses**

### **Pan Seared Sea Bass**

Crevette prawns, buttered samphire, cocotte potatoes, mussels, saffron aioli,  
Cromer crab fritter & Lobster bisque

**£19.95**

### **Pan Roasted Loch Duart Salmon**

Garlic, ginger & chili fish cake, buttered Pak choi, tender stem broccoli,  
parsley veloute & sesame seeds

**£16.95**

### **Pan Roasted Longshore Cod**

Cauliflower veloute, scallops, roasted romanescas, raisin puree,  
potato puree, buttered kale & pancetta

**£19.95**

### **Pan Seared Haunch of Holkham Venison**

Sautéed wild mushrooms, roast celeriac, buttered kale, celeriac puree,  
braised red cabbage & red wine jus

**£19.95**

### **Pan Roasted Fillet of Aged Norfolk Beef**

Roast Parsnips, confit shallots, chestnut & mushroom duxelle, buttered spinach,  
parsnip puree, Dauphinoise potatoes, red wine jus

**£23.95**

### **Trio of Dingley Dell Pork**

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

**£17.95**

### **Bungay Brie And Caramelised Red Onion Gallet (V)**

Confit Beetroot, roast butternut squash, thyme roasted carrots & watercress salad

**£14.95**

### **Wild Mushroom & Truffle Risotto (V)**

King Oyster, Girolle & Shitake Mushroom, tarragon, truffle oil & aged parmesan

**£13.95**



### **Today's Special**

**Rosemary Baked Free Range Norfolk Chicken**  
Sautéed wild mushrooms, creamy madeira risotto  
& pea shoots

£15.95

### **From The Char Grill**

All of our Beef is aged for a minimum of 42 days & locally reared in the Norfolk countryside

**10oz Sirloin    £21.95**  
**10oz Rib-eye    £22.95**  
**8oz Fillet        £23.95**

All char grilled steaks served with grilled Waveney Farm field mushroom, Tomato, French fried onion rings, maître d'hôtel butter & Ingham hand cut chips

**Sauces all £2.95**

***Blue cheese, Peppercorn, Sauce Diane, béarnaise sauce***

### **Sides**

***Tender stem broccoli £2.95***  
***Mixed garden salad £2.95***  
***Hand cut chips £1.95***



## Desserts

### **Iced Peanut Butter Parfait**

Malted milk chocolate mousse, bruléed banana, honeycomb & dark chocolate brownie  
**£7.25**

### **Dark Chocolate Delice**

Salted caramel ice cream, Honey comb & chocolate crumb  
**£7.25**

### **Trio of Norfolk Rhubarb & Vanilla Panna-cotta**

rhubarb Jelly, rhubarb Sorbet, poached rhubarb & pistachio crumb  
**£7.25**

### **Blood Orange Crème Brulee**

Blood orange curd, chocolate macaroon & milk chocolate sorbet  
**£7.25**

### **Fine Cheese Plate**

Selection of British & French Cheese served with apple prune puree,  
grapes & quince jelly  
**£7.95**

## Hot Beverages

<b>Tea</b>	<b>£2.50</b>
<b>Black Coffee</b>	<b>£2.50</b>
<b>Americano</b>	<b>£2.50</b>
<b>Espresso</b>	<b>£2.20 (D) £3.00</b>
<b>Cappuccino</b>	<b>£2.70</b>
<b>Latte</b>	<b>£2.70</b>
<b>Hot Chocolate</b>	<b>£3.00</b>

(Liqueur Coffees available on request)

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