



Lunch Du Jour

Starters

Assiette of Norfolk Seafood

Smoked mackerel pate, and grilled tail, crispy Cromer crab fritter & saffron aioli

Chicken Liver & Foie Gras Parfait

Baby gherkins, apple & prune puree, baby herbs & toasted house loaf

Flavours of Beetroot and Goats Cheese (V)

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

Main Course

Rosemary Baked Free Range Norfolk Chicken

Wild mushroom risotto, light cream madeira jus

Pan Fried Loch Duart Salmon

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

Wild Mushroom & Truffle Risotto (V)

King Oyster, Girolle & Shitake Mushroom, Truffle oil & Parmesan

Desserts

Blood Orange Crème Brulee

Blood orange curd, chocolate macaroon & milk chocolate sorbet

Iced Peanut Butter Parfait

Malted milk chocolate mousse, bruléed banana, honeycomb & dark chocolate brownie

Kindred's Brasserie Specials

Today's Soup de Jour

Served with homemade bread & chives

£5.95

Ale Battered "Fish & Chips"

Longshore cod, hand-cut chips and garden pea salad & tartar sauce

£11.95

"Boeuf Bourguignon" Braised Norfolk Shin of Beef

Slow cooked with smoked lardon, chestnut mushrooms, carrots, red wine jus & buttered pomme purée

£11.95

Lunch Du Jour

2 course £16.95

3 course £19.95

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