



Kindreds Tasting Menu....

Chef's Velouté du Jour

Herb oil & warm home-made bread

New Season Cromer Crab Salad

Apple & lime puree, garden pea mousse, crispy crab fritter, pea-shoots & lime vinaigrette

Pinot Grigio Lyric, Delle Venezie, Italy, 2012

Norfolk "St Johns Farm" Asparagus

Air dried Serrano ham, salt cured hen's yolk, aged parmesan, baby watercress & balsamic

Puertas Viogner, Luis Felipe Edwards, Chile, 2015

Dijon Herb Crusted Lamb Rump

Fondant potato, roasted red pepper, pea puree, courgettes, butter samphire & lamb jus

Cabernet Sauvignon, Dominio de Toya, Argentina, 2014

Rhubarb Sorbet & Pistachio crumb

Vanilla Crème Brulee

Salted caramel macaroon & Raspberry sorbet

Muscat, Campbells Rutherglen, Australlia, 2010

Fine Cheese Plate

Selection of British & French cheese served with apple puree,
grapes & quince jelly

(Added £5.00 Supplement)

Coffee & petit Fours

£45 per person Add wine flight for £22.95

The tasting menu is for the whole table