



Evening Du Jour

Starters

Today's soup de jour(V)

Cromer Crab Salad

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

Confit Duck Leg Ballantine

Sauteed Wild Mushrooms, pancetta & Pea fricassee

Main Course

"Boeuf Bourguignon" Braised Norfolk Shin of Beef

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

Pan Roasted Loch Duart Salmon

Buttered Samphire, roasted red pepper sauce vierge & crispy Cromer crab fish cake

Crispy Italian Polenta (V)

Roasted marinated artichoke, celeriac, fondant potatoes, wild mushrooms, tenderstem broccoli, wilted baby spinach & madeira cream

Desserts

Vanilla Crème Brulee

Salted Caramel macaroon & raspberry sorbet

Fine Cheese Plate

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

Bakewell Tart

Crème Fraiche Sorbet & Oat Crumb

2 course £23

3 course £28

Available Monday - Thursday

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