menu

aperitif

tarquin's cornish pastis & tonic the first pastis to be made in the uk. With a liquorice base, foraged gorse flowers & orange zest for that fresh citrus finish norfolk apple, elderflower & cucumber juice made with all produce from norfolk, this non alcoholic tipple is fresh, floral and an all round winner		6.50 3.00
fishcake, tartar sauce (f, g, e, sd, ce)		5
spiced smoked nuts (n) focaccia and flavoured oils (g. 1)		4 4
richard's smoked salmon		4
"norfolk charcuterie", pickles (sd,m	nu) select from the following ;	-
norfolk lomo	air dried pork loin	5
pork & olive salami	dry cured sausage with olive	4
nelson's ghost	salami with ghost chilli	4
chorizo venison bresaola	smoked paprika spiced salami air dried venison fillet	4 5
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starters		
norfolk quail,	bacon, gem, quail egg, poacher crisp (e,f,sd,m)	7
cromer crab,	tomato gazpacho, cucumber, semi dried cherry tomato (cr,ce,mu,m)	8
local asparagus,	pickled quails eggs, coal emulsion, sourdough crunch, goats cheese (g.e.m)	6
richard's smoked salmon,	pickled walnut, beetroot, sesame tuile, elderflower, lemon (f.sd.ce,g.se,n)	8
hock terrine,	smoked chicken, pickles, sourdough crisp, pea emulsion (mu.sd.g.m.ce)	6
beetroot gazpacho,	horseradish yogurt (m,ce,mu)	6
mains		
salt marsh lamb,	saddle, potato terrine, tomato, broad bean (mu,ce,e,g,m)	18
pork fillet,	braised rare breed cheek, roasted cauliflower, quinoa, spinach, pine nuts, lincolnshire poacher (sd,m,mu,ce,n)	18
line caught pollock,	herb potato dumplings, sea vegetables, brown shrimp butter (f.g.e.m.mu)	17
chicken,	fondant, pancetta, gem, peas, truffle pana cotta (ce,l,m,e,sd)	17
sea bass,	beetroot, broccoli puree, watercress & almond salad (f,m,n)	23
burnt butter cauliflower,	smoked cauliflower veloute, caramel onion poacher crisp (m,n,e,ce.mu)	13

sides

all at 4

cornish new potatoes, garlic, shallot (m) hispi cabbage, truffle cheese (m) baby gem caesar, bacon (m,f,e)

