

lunch menu

starters 6, mains 12, desserts 6

two courses 17

snacks

fishcake, tartar sauce (f, g, e, sd, ce)		5
the butcher of burnham charcuterie, pickles (sd,mu)		
norfolk lomo	air dried pork loin	5
pork saucisson	dry cured sausage	4
nelsons ghost	salami with ghost chilli's	4
pork & olive salami	traditional salami with olives	4
chorizo	smoked paprika spiced salami	4
chicken liver parfait, sourdough toast, caramel onion (g, m, sd, e)		5
spiced smoked nuts (n)		4
focaccia and flavoured oils (g, l)		4

starters

norfolk quail,	carrot, fennel, ver jus (ce,l,m,n,g)	1 supplement
local asparagus,	crispy duck egg, smoked poacher, sherry caramel (g,e,m)	2 supplement
richards smoked salmon,	spring salad, mushroom, seaweed (f,sd,ce,g)	
celeriac royale,	ox tongue, russian dressing, pickles (mu,sd,g,m,ce)	
nettle soup,	fermented horseradish cream (m,ce)	
halibut ceviche,	sesame tuile, pickles (f,g,m,ce)	

mains

sandringham red poll beef,	strip loin, potato puree, wild garlic, mushroom, shallot (m,ce)	5 supplement
carrot cake,	chantenay carrots, goats curd, spiced hazelnut granola (n,e,m,g)	
chicken,	truffle, charcoal, fondant, pak choi, mushroom, watercress (ce,l,m,e)	
line caught cod,	sea beet, jerusalem artichoke, miso (f,l,s,e)	
rare breed pork rib-eye,	swede fondant, cheek, kohlrabi, kale (sd,mu,ce)	
sea bass,	asparagus, heritage potato, sea aster, sea weed powder (f,m,mu,ce)	4 supplement

sides

all at 4

broccoli, almonds (m,n)	
creamed leek, white truffle gratin (m, g)	
heritage potato, shallot, garlic (m)	
sage roasted swede mash (m)	

please be aware a discretionary 10% service charge will be added to tables of 8 or more

allergen key,

celery/celeriac ce, gluten g, crustaceans cr, egg e, fish f, lupin l, milk m, mustard mu, nuts n, peanuts p, sesame se, soya s,

