

1 course £23 / 2 courses £32 / 3 courses £41

Bread & butter £2.50, olives £4

STARTERS

Butternut squash & sage soup with bread & butter
Home-smoked seatrout rillette with crostini & beetroot relish
Seared yellowfin tuna & quail egg nicoise salad (add £4)
Crayfish, grapefruit & avocado cocktail with Marie rose sauce
Crispy belly pork with sweet chilli sauce
Seared pigeon breast on black pudding tart with pumpkin puree
Grilled halloumi with roasted beetroot salad
Toasted sourdough topped with roasted baby onions & melted raclette cheese
Grilled scallops with chorizo & creamed local sweetcorn (add £4)

MAIN COURSES

Roast served with roasted potatoes, root vegetables, gravy & green vegetables

Roasted pork loin with apple sauce & crackling
Slow roasted mustard beef brisket with Yorkshire pudding
Mature Swannington roasted beef sirloin with Yorkshire pudding (add £7)
Roasted leg of lamb with minted jus

Pan seared seabream fillet with curried cauliflower, samphire, new potatoes & miso cream
Grilled Cajun swordfish steak with roasted fennel, green beans, new potatoes & pimento (add £4)
Breaded whole tail scampi & chips with garden peas, tartare sauce & lemon
Roasted butternut squash filled with Binham blue cheese, celeriac & onion, pumpkin coulis & rocket

Extra gravy £2.50, Extra Yorkshire pudding £1.50

DESSERTS

Apple & damson crumble with custard
Vanilla cheesecake with Norfolk strawberries
Chocolate, pear & almond upside-down cake with vanilla ice cream
Steamed syrup sponge pudding with crème anglaise
Sticky toffee pudding with ginger ice cream
Chocolate chip banana bread with rum & raisin ice cream
Lemon posset with amaretti biscuits
Selection of ice cream & sorbet

Binham Blue, Baron Bigod, Lincolnshire poacher, crackers, chutney, celery & grapes (add £4)

Please make staff aware of any allergies or dietary requirements. For parties of 7 or more a discretionary 12.5% service charge will be applied to your bill