



SET MENU 1 £39

STARTERS

Celeriac & apple soup, caramelised walnuts

Twice baked wild mushroom soufflé, roasted Jerusalem artichokes, crispy kale

Smoked salmon rilette, sweetcorn fritter, dill dressing

MAINS

Market fish

Waveney Valley pork, whole grain mustard mash, sautéed chard, peach dressing

Roast cauliflower tart, caramelised onions, Medjool dates, Pecorino

PUDDINGS

Hot chocolate & almond pudding, clementines, milk ice cream

Bramley apple pie, pecans, vanilla ice cream

Sticky date pudding, poached pear, butterscotch, ginger ice cream



SET MENU 2 £46

STARTERS

Celeriac & apple soup, caramelised walnuts
Twice baked wild mushroom soufflé, roasted Jerusalem artichokes, crispy kale
Smoked salmon rilette, sweetcorn fritter, dill dressing
Spiced potted Waveney Valley pork, apple, toasted onion bread

MAINS

Market fish
Waveney Valley pork, whole grain mustard mash, sautéed chard, peach dressing
Roast cauliflower tart, caramelised onions, Medjool dates, Pecorino
Cardington grass-fed rib fillet, beef dripping & horseradish mash

PUDDINGS

Hot chocolate & almond pudding, clementines, milk ice cream
Bramley apple pie, pecans, vanilla ice cream
Sticky date pudding, poached pear, butterscotch, ginger ice cream

Please inform a member of staff if you have any dietary or allergen requirements.



SUNDAY SET MENU £38

STARTERS

Celeriac & apple soup, caramelised walnuts
Twice baked wild mushroom soufflé, roasted Jerusalem artichokes, crispy kale
Smoked salmon rilette, sweetcorn fritter, dill dressing

MAINS

Miller of Speyside dry-aged beef sirloin
Waveney Valley pork, apple sauce
Salt marsh lamb, mint sauce

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Hot chocolate & almond pudding, clementines, milk ice cream
Bramley apple pie, pecans, vanilla ice cream
Sticky date pudding, poached pear, butterscotch, ginger ice cream

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