



SET LUNCH MENU 2 COURSES £27

STARTERS

Broccoli & Colston Bassett Stilton soup
Chilli salt squid, smoked chilli & herb dressing
Smoked Chalk stream trout, heritage beetroot & horseradish mousse, dill dressing

MAINS

Lyme Bay market fish
Castlemead chicken & bacon pie, braised fennel, red onion, green beans
Quinoa burger, mastello, beetroot pickle, kohlrabi slaw, sweet potato fries

SIDES £4

Spiced sweet potato fries
Mixed leaves, grilled corn, avocado, cherry tomato dressing
Piattoni beans, peas & bacon
Broccoli, smoked almond dressing
Charred beetroot, crème fraîche
Fries, plain or with truffle & parmesan

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



SET LUNCH MENU 3 COURSES £31

STARTERS

Broccoli & Colston Bassett Stilton soup
Chilli salt squid, smoked chilli & herb dressing
Smoked Chalk stream trout, heritage beetroot & horseradish mousse, dill dressing

MAINS

Lyme Bay market fish
Castlemead chicken & bacon pie, braised fennel, red onion, green beans
Quinoa burger, mastello, beetroot pickle, kohlrabi slaw, sweet potato fries

SIDES £4

Spiced sweet potato fries
Mixed leaves, grilled corn, avocado, cherry tomato dressing
Piattoni beans, peas & bacon
Broccoli, smoked almond dressing
Charred beetroot, crème fraîche
Fries, plain or with truffle & parmesan

PUDDINGS

Chocolate & mint delice, black currant, chocolate crumbs
Bramley apple pie, salted caramel, pecans, vanilla ice cream
Carrot cake, cream cheese mousse, roasted stone-fruits, milk ice cream

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



SET MENU 1 £39

STARTERS

Broccoli & Colston Bassett Stilton soup

Baked cygnet cheese, red onion relish, oat crumbs & nasturtiums

Smoked Chalk stream trout, heritage beetroot & horseradish mousse, dill dressing

MAINS

Lyme Bay brill, black garlic & potato croquette, avocado, tenderstem broccoli

Norfolk Horn lamb rack, crispy tongue, truffle pommes Anna & English peas

Crispy courgette flower, broad beans, baby artichoke, mint dressing

PUDDINGS

Chocolate & mint delice, black currant, chocolate crumbs

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Carrot cake, cream cheese mousse, roasted stone-fruit, milk ice cream

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



SET MENU 2 £46

STARTERS

Broccoli & Colston Bassett Stilton soup

Baked cygnet cheese, red onion relish, oat crumbs & nasturtiums

Smoked Chalk stream trout, heritage beetroot & horseradish mousse, dill dressing

Glazed Waveney Valley pig cheeks, black pudding, baby turnips, apricot salsa

MAINS

Lyme Bay brill, black garlic & potato croquette, avocado, tenderstem broccoli

Cardington grass-fed rib eye, truffle & parmesan fries, Béarnaise

Norfolk Horn lamb rack, crispy tongue, truffle pommes Anna & English peas

Crispy courgette flower, broad beans, baby artichoke, mint dressing

PUDDINGS

Chocolate & mint delice, black currant, chocolate crumbs

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Carrot cake, cream cheese mousse, roasted stone-fruits, milk ice cream



SUNDAY SET MENU £38

STARTERS

Broccoli & Colston Bassett Stilton soup

Baked cygnet cheese, red onion relish, oat crumbs & nasturtiums

Smoked Chalk stream trout, heritage beetroot & horseradish mousse, dill dressing

MAINS

Miller of Speyside dry-aged beef sirloin

Waveney Valley pork, apple sauce

Norfolk Horn lamb, mint sauce

Served with Yorkshire pudding, duck fat roast potatoes, seasonal vegetables & classic gravy

PUDDINGS

Chocolate & mint delice, black currant, chocolate crumbs

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Carrot cake, cream cheese mousse, roasted stone-fruits, milk ice cream

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