Lunch

Served from 12noon
2 Courses for £20, 3 Courses for £25
2–6 & 9–13 November 2026

Starters

Market Soup
Served with artisan bread (g, cl)
Gluten free available

Beetroot Tartare
Beetroot, thyme, lilliput capers, beetroot crisps, watercress & apple puree, goats curd (s, mk)
Vegan alternative available

Steamed Mussels
Served with artisan bread
Tomato, nduja, fennel & oregano sauce (ml, s, g, cl)
or
White wine & garlic cream sauce (mk, s)
Gluten free available

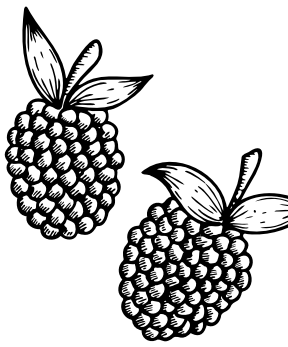
Mains

Confit Pheasant Leg
Roasted vegetable cous cous, crispy pancetta, celeriac puree,
pickled blackberries, thyme & port jus (g, s, cl)

Crispy Breaded Whitebait
Pickled vegetable salad, tartare sauce (g, e, f, s, mk)

Roast Garden Squash Orzo
Toasted pinenuts, kale, crumbled Binham Blue cheese, crispy sage (cl, s, n, g, ml)
Vegan alternative available

Puddings



Autumn Eton Mess
Fig & pear compote, Chantilly cream, meringue, brown sugar-glazed fig (mk, e, s)

Apple & Blackberrry Bread & Butter Pudding
Salted caramel sauce, stem ginger ice cream (g, mk, e)

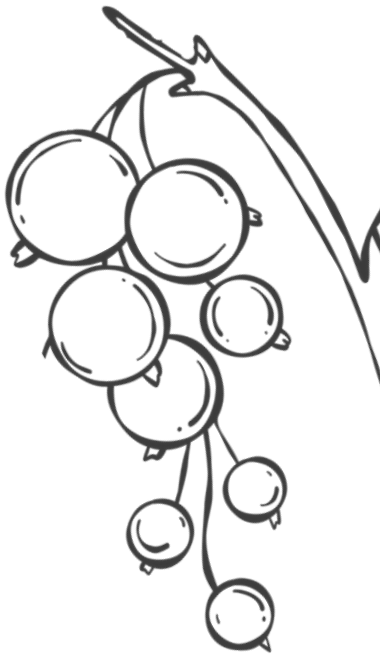
Norfolk Cheese Board
A selection of local cheeses, celery, artisan biscuits, frozen grapes, locally sourced chutney (mk, g, s)
gluten free available *£12 supplement charge*

Ice Cream or Sorbet
2 scoops of a variety of flavours available, please ask your server (mk, e, n, g)

mk = milk, ml = molluscs, p=peanuts, g=gluten, n=nuts, cl=celery, c=crustaceans,
ms=mustard, s=sulphur, e=eggs, f=fish, ss=sesame, l=lupin, so=soya

Evening

Served from 5pm
2 Courses for £27, 3 Courses for £33
2–6 & 9–13 November 2026



Starters

Market Soup
Served with artisan bread (g, cl)
Gluten free available

Sautéed Duck Livers & Wild Mushrooms
Confit egg yolk, redcurrant jelly, micro herbs, served with toasted sourdough (g, n, mk, s)
Gluten free available

Whipped Parmesan & Truffle Mousse
Julienne apple, roasted cashews, hot honey, served with sourdough (cl, mk, s, n, g)
Gluten free available

Smoked Streaky Bacon, Venison & Game Pate
Thyme-toasted granary cob, walnut & goats cheese pesto (mk, g, s)
Gluten free available

Mains

Slow-braised Venison, Wild Mushroom & Thyme Stew
Roasted vegetable cous cous, sticky red cabbage and
honey roasted parsnips, served with artisan bread (cl, s, g)

Crispy Pork Belly
Seared scallop, cauliflower puree, pickled mustard seeds,
julienne apple, basil, cider jus (mk, m, s, ml)
£5 supplement charge

Pan-fried Gilt-head Bream Fillet,
Palourde clams with fennel & lemon, crispy capers,
new potatoes, tenderstem broccoli (ml, f, mk, s, cl)

Garden Beetroot & Chickpea Curry
Baby spinach & new potato saag aloo, coconut yoghurt (s)

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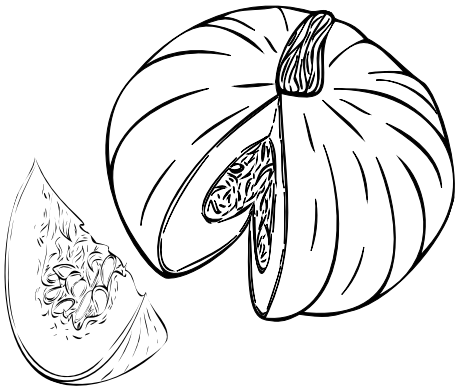
Puddings



Dark Chocolate, Thyme & Beetroot Brownie

Whipped coconut yoghurt, toasted almonds (mk, n, e)

Pumpkin & Maple Syrup Cheesecake

Gingernut & cinnamon crumb, pumpkin seed brittle (mk, e, g, s)

Norfolk Cheese Board

A selection of seasonal local cheeses, celery, artisan biscuits, frozen grapes, locally-sourced chutney (mk, g, s)
Gluten free available *£10 supplement charge*

Ice Cream or Sorbet

3 scoops of a variety of flavours available, please ask your server (mk, e, n, g)

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