Seasons Restaurant

DINNER MENU

NIBBLES

Olives and Feta (*m*) 6.50

Stuffed Peppers & Borettane Onions (*m,su*) 7.00

Toasted Ciabatta & Sourdough Bread Board, Salted Butter,
Sundried Tomatoes, Balsamic & Olive Oil (*g,m,su*) 7.50

Warm Park Farm Garlic & Rosemary Focaccia, Garlic Oil (*g,m*) 5.00

Baked Honeyed Camembert, Sourdough, Watercress, Chilli Jam (*g,m*) 14.00

STARTERS

Soup of the Day
served with Croutons and Warm Bread, Salted Butter (*g,m,so*) **GFO** 8.50
(for further allergens, please ask on the day)

Pan Roasted Scallops
Braised Fennel, Roe Sauce, Pickled Lemon, Tuile, Sorrel (*c,g,e,m,mo,su*) 16.00

Hot Smoked Salmon
Biscotti, Blackberry, Roasted Beetroot, Trout Roe (*g,e,f*) 12.50

Truffled Mushroom Pâté
Sourdough Crostini, Walnut Crumb,
Pickled Oyster Mushrooms, Watercress (*g,tn,su*) 10.00

Pan Seared Pork Fillet
Home Grown Bramley Apple Purée, Shallot Crumb, Pickled Onion Gel,
Roasted Cauliflower, Baby Marigold (*su*) 11.00

Peppered Venison Tenderloin Carpaccio
Burnt Leek Mayonnaise, Baby Tarragon, Fired Sourdough,
Capers (*g,e,m,mu,su*) 13.50

GFO - gluten free option available VE - Suitable for Vegans
Please inform your server of any food allergies or dietary restrictions. For your information and reassurance, all dishes show which potential allergens they may contain: c=Celery, g=Gluten, cr=Crustacean, e=Egg, f=Fish, lu=Lupin, m=Milk, mo=Mollusc, mu=Mustard, tn=Tree Nut, pe=Peanuts, se=Sesame, so=Soya, su=Sulphites.
Our Kitchen is not a nut-free or gluten-free zone.

A 10% optional gratuity will be added to your bill which will be shared between the team.

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MAIN COURSES

Grilled Sea Bass
Curried Patatas Bravas, Samphire, Norfolk Clams,
Brown Butter Lemon Dressing, Pangratatto *(g,f,m,mo)* 23.00

Braised Ox Cheek
Binham Blue Croquette, Smoked Carrot Purée,
Roasted Root Vegetables, Cavolo Nero, Jus *(c,g,e,m,su)* 28.50

Rolled Crispy Pork Belly
Parma Ham, Heritage Tomato Ratatouille, Parmentier Potatoes
Butternut Squash Purée, Leek Ash *(c,su)* 22.50

Bone-on Chicken Supreme
Leek and Shallot Fricassée, Sauté New Potatoes,
Heritage Carrot, Roast Garlic Oil *(c,m)* 22.00

Pan Roasted Hake Fillet
Kombu Dashi Velouté, Crushed New Potatoes,
Tenderstem, Nasturtium, Parsley Oil *(f,m)* 26.00

Celeriac and Mushroom Duxelles en Croute
Olive Oil Mash, Heritage Carrot, Spinach Purée,
Cavolo Nero, Pangratatto, Jus *(c,g,so,su)* 20.00

SIDE DISHES

Baked Cauliflower Cheese *(m)* 6.00
Seasonal Greens *(m)* 6.00
Tenderstem Broccoli *(m)* 6.00
Fine Green Beans *(m)* 6.00

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DESSERTS

Trio of Chocolate
Chocolate Orange Tartlet, Mousse, Macaron, Orange Gel (*g,e,m,tn,so*) 9.00

Apple and Cinnamon Tarte Tatin
Miso Caramel, Candied Pecans, Vanilla Ice Cream (*g,e,m,tn,so*) 10.00

Lemon Posset
Meringue, Blackberry, Lemon Balm (*e,m*) 9.50

Gypsy Tart
Crème Fraîche, Roasted Hazelnut Crumb, Tuile,
Maldon Sea Salt (*g,e,m,tn*) 9.00

Sticky Toffee Pudding
Butterscotch Toffee Sauce, Vanilla Crumb,
Cinnamon Ice Cream (*g,e,m*) 9.00

A Selection of Local Cheese
Crackers, Pickled Celery, Chutney, Grapes (*c,g,e,m,se,su*) 14.50

A Scoop of Our Own Ice Cream or Sorbet
(*for allergens, please ask on the day*) 2.80

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