

MOTHERS DAY LUNCH

STARTERS

- Celeriac and Pear Soup, Herb Croutons, Warm Bread **VG GFO** (c,m,so,su)
Binham Blue Soufflé, Pecorino Cream, Watercress, Balsamic **GFO** (g,e,m,su)
Beetroot Cured Salmon, Lemon Mayonnaise, Pickled Shallots, Ciabatta **GFO** (g,e,f,su)
Honey Mustard Pork Belly, Piccalilli Purée, Apple Slaw, Peppercorns **GFO** (g,e,mu,su)

MAIN DISHES

- Roast Sirloin of Beef, Yorkshire Pudding, Honey Roasted Carrots,
Duck Fat Parsnips, Red Wine Gravy (c,g,e,m,su)
Crispy Roast Garlic Porchetta, Apple Gel, Honey Roasted Carrots,
Duck Fat Parsnips, Madeira Gravy (c,m,su)
Roasted Cod Loin, Pea Ragu, Pickled Fennel,
Chorizo, Roasted New Potatoes (c,m,su)
Sage and Onion Nut Roast, Squash Purée, Roasted Potatoes,
Maple Roasted Carrots and Parsnips, Vegan Port Jus **VG** (c,m,tn,pn,su)

All served with Seasonal Vegetables

DESSERTS

- Sticky Toffee Pudding, Spiced Caramel, Chocolate Soil, Vanilla Ice Cream **GFO** (g,e,m,so)
Apple and Blackberry Crumble, Blackberries, Cinnamon Ice Cream **GFO** (g,e,m)
Chocolate Delice, Roasted Hazelnuts, Cherry Gel, Caramel Ice Cream **GFO** (g,e,m,tn,so)
A Selection of Norfolk Cheeses and Crackers, Fig Chutney, Grapes
GFO (£4.00 pp supplement) (g,m,su)

TO FINISH

Freshly Ground Coffee or Tea with Petit Fours

Two Courses £32.00 | Three Courses £37.00

VG - Suitable for Vegan

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, cr=Crustacean, e=Egg, f=Fish, g=Gluten, lu=Lupin, m=Milk, mo=Molluscs, mu=Mustard, pe=Peanut, se=Sesame, so=Soya, su=Sulphites, tn=Tree Nuts.

Our Kitchen is not a nut-free or gluten-free zone.

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