



SAMPLE DINNER MENU

STARTERS

roulade of goats cheese & herb, muscat sorbet, pickled fig
£8.50

foie gras parfait with cherries, sherry syrup
£9.25

pan seared scallops,
tomato jelly, sauce vierge, pickled cucumber
£12.50

pressing of ham hock, boudin noir, cauliflower ice cream,
pickled pied bleu mushrooms
£8.25

poached monkfish, lime and coriander risotto,
fried squid rings
£10.50



MAIN COURSES

roasted breast of grouse, pistachio crumbed confit leg
and foie gras croquette, whisky jus
£25.95

loin of local venison, braised venison lasagne,
broccoli espuma, toasted hazelnuts
£22.50

pan seared plaice, Cromer crab ravioli, celeriac puree,
caper beurre noisette
£19.95

Sandringham estate rib eye, beef bourguignon tartlet,
sauté girolles, baby artichoke
£22.95

sauté , butter poached Norfolk coast lobster,
£22.95

*chef specially recommends the Cloudy Bay, Sauvignon Blanc, Marlborough 2009
priced at £45.00 per bottle to accompany the turbot dish*

each of our main courses are accompanied by vegetables as described

we are happy to provide a side dish of vegetables on request



DESSERTS

white chocolate rice pudding crème brûlée, strawberries filled with their own jus
£8.95

peaches poached in a vanilla syrup, glazed sabayon, peach sorbet
£8.50

dark chocolate mousse, hazelnut tuille, raspberries
£9.25

apple tarte tatin, caramel sauce, clotted cream
for two to share
(please allow twelve minutes)
£15.25

a selection of English and French cheeses with traditional accompaniments
£11.95 for four / £22.50 for eight

*if you would prefer something lighter,
we regularly make our own ice creams and sorbets*
£6.95

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coffee and petit fours £4.50

filter, cappuccino, espresso or decaffeinated coffee
a selection of teas and infusions

all prices include VAT
service charges are not added to your account