

## Menu Du Jour

English pea soup, pickled wild mushrooms  
cured organic salmon, beetroot remoulade, wild garlic and dandelion salad  
terrines of confit duck leg, spiced pear chutney, toasted truffle brioche

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woodland mushroom risotto, poached hens egg, garden leeks, summer truffle

roasted loin of Norfolk coast cod, crushed potatoes,  
English asparagus, lobster dressing

duo of slow braised rare breed local pork, grain mustard mash,  
spring greens, cider jus

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white chocolate and Baileys cheesecake, honeycomb, coconut sorbet

baked Alaska, raspberry compote

selection of English and French cheeses  
(£4.95 supplement)

***We offer a selection of sweet wines and ports by the glass to accompany your  
dessert***

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2 courses £17.25  
3 courses £21.50

filter coffee, cappuccino, espresso or tea infusions with petit fours £4.00

Service charges are not added to your account