

2 Course 34

3 Course 42

Starters

Crayfish Cocktail Focaccia from the Bakery
Wild Mushrooms on Toast Sourdough from the Bakery
Heritage Beetroot Mixed Nut Granola, Wighton Cheese
Staithe Smokehouse Salmon Seeded Rye Bread from the Bakery

Main Courses

Howard & Sons Roast Rump of Beef

Tim Allen's Roast Pork Loin, Apple Sauce

Sandringham Farm Roast Lamb Shoulder, Mint Sauce Recommended for 2 Guests (+£3pp supplement)

Roasted Cauliflower, Romesco

All served with Yorkshire Pudding, Roast Potatoes, Heritage Carrots, Seasonal Greens

Whole Trout, Wild Garlic & Parsley

Desserts

Bread & Butter Pudding

Apple & Blackberry Trifle

Mrs Temples Binham Blue Apple Jelly, Crackers

3 Scoops of Lakenham Ice Cream or Homemade Sorbet

Vanilla, Chocolate, Strawberry, Rum & Raisin, Lemon & Lime, Cherry Sorbet, Passion Fruit Sorbet

Roasted Parsnips, Honey Norfolk Peer Potatoes, Aioli Bedlam Farm Tenderstem Broccoli, Garlic & Walnuts 4.	4 .8
Bedlam Farm Tenderstem Broccoli, Garlic & Walnuts 4.	4.2
	4.2
	4 .8
Blakeney Leaf Salad, House Dressing 3.	3.8
Fries, Sea Salt	3.8
Walsingham Cheese Mash 4.	4.2