

## Snacks

Lovely as a pre starter or a starter Served with selection of garnishes to dress to your taste. 6 oysters -£15.50 12 oysters - £28

Woodland mushroom and parmesan arancini, truffle emulsion £6

**Tempura prawns**, sweet chilli sauce £6

Focaccia bread, olive oil and balsamic £5

## Starters

**Seared king scallops and pork belly**, miso cauliflower puree, ceviche cauliflower, pickled golden sultanas, red wine jus **£15** 

Cured salmon, celeriac remoulade, pickles, lemon rye bread £13

**Norfolk game terrine,** pancetta, pickled walnut puree, masculine salad, apple, toasted walnuts £12

**Pan roasted Woodland pigeon**, crispy leg lollipop, boudin noir, sour blackberries, game sauce, pancetta (may contain shot) £14

**Woodland mushrooms**, confit egg yolk, truffle, chestnuts, mushroom, and parmesan velouté £12

Moules mariniere, garlic, herb cream sauce, baquette £12

## **Main Courses**

Venison loin, butternut squash, cream Cavolo Nero, black currant and thyme jus £30

**Miso and seaweed buttered hake**, dashi broth, Pak choi, shimeji mushrooms, tuna flakes, soba noodles £30

Fillet of wild seabass, pear and tarragon velouté, parsnips, chervil sponge, caramelized pear £29

Curried sweet potato and Spinach Samosa, onion Bhaji, mango salsa, cucumber Raita £20

Ash baked celeriac, baby leeks, spelt, roasted king oyster mushroom £22

**Roasted duck breast**, sweet potato, duck leg spring roll, Pak choi, plum relish, hoisin sesame sauce £28

**Duo of Norfolk old spot pork,** belly and fillet, dauphinoise potatoes, savoy cabbage, bacon crumb, apple ketchup £27

Ribeye Steak, grilled garlic mushroom, herb crumb, burnt onion puree, chips £36

Sirloin Steak, grilled garlic mushroom, herb crumb, burnt onion puree, chips £36

Porterhouse Steak, grilled garlic mushroom, herb crumb, burnt onion puree, chips £75

Sauces £4 each
Binham Blue
Peppercorn

## Sides

Beef dripping chips **£4.50** 'Blakeney' leaf and parmesan salad **£4.50** Slaw **£4.50** Parmesan Fries **£5**