Sample Dinner Menu

Snacks

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

Focaccia*, olive oil, balsamic* ***£5***

Brancaster oysters *Rockefeller, Natural, Tempura*

6 for £22 / 12 for £40

Starters

Seared King Scallops*, celeriac puree, hazelnut and apple salad, samphire* ***£16.50***

Beetroot and Apple cured salmon, *beetroot gel, apple salad, horseradish, candied walnut* ***£14***

Heritage tomato salad, *avocado sorbet, gazpacho, basil crisp,* ***£12.50***

Fillet of beef tartare, *egg yolk, chive emulsion, cornichons, sourdough croute* ***£16***

Burrata, *torched peach, olive crumb, honey* ***£14.50***

Char sui pork, *fermented chilli, smoked pineapple salsa, pork puff* ***£13***

Main Courses

Seared Sea Trout Fillet, *Norfolk peers' potato, sea vegetables, caviar beurre Blanc* ***£26***

Whole roasted Lemon Sole *"on the bone", new potatoes, brown shrimp, radish, gem lettuce, lemon & herb butter* ***£34***

Char sui marinated cauliflower steak, *kale, pak choi, puffed granola* ***£19***

Miso baked aubergine, *sticky rice croquettes, shallot, chilli and radish pickle, miso and preserved lemon puree, puffed wild rice* ***£20***

Yucatan marinated chicken*, barbeque sweet potato fondant, smoked sweet corn, mango salsa, torched feta, burnt spring onion crema* ***£26***

Norfolk 'old spot' tomahawk*, charred hispi cabbage, garlic, anchovy and parsley sauce, bacon crumb, pear and mead ketchup* ***£30***

10 oz Ribeye Steak, *Blakeney leaf salad, sun blushed tomato, feta, lemon dressing, chips* ***£38.50***

10 oz Sirloin Steak, *Blakeney leaf salad, sun blushed tomato, feta, lemon dressing, chips* ***£38.50***

Sharer
32oz Porterhouse Steak, *Blakeney leaf salad, sun blushed tomato, feta, lemon dressing, chips* ***£80***

Sauces £4 each

Binham Blue
Peppercorn

Sides
Hand cut chips ***£4.50***
Blakeney leaf salad, lemon dressing ***£4.50***
Grilled Hispi Cabbage, Caesar dressing, anchovies' bacon crumb ***£6***
Asian broccoli, chilli, garlic ***£6***