

Sample Dinner Menu

Butternut squash, parmesan and rosemary soup, country bread	£5.00
Sautéed squid, black rice, saffron aioli	£9.00
Rosary ash goat's cheese, marinated beetroot salad, sherry vinegar, toasted seeds	£8.50
Gravadlax, textures of beetroot, horseradish	£8.00
The original 'Mr H' Quail's eggs, mustard and tarragon mayonnaise	£7.00
Braised pig's cheek, crispy ham hock, parsley root, burnt apple	£8.00
Pan-fried fillet of red mullet, fennel, bouillabaisse	£8.50
Roast octopus, chorizo, capers, potato, basil aioli	£8.50

Ballotine of local partridge, pancetta, porridge risotto, partridge jus noisette	£18.00
Baked plaice on the bone, sautéed potatoes, pancetta, wild mushrooms, capers, soft herbs	£16.00
Haunch of Holkham Estate venison, parmesan polenta, ragu sauce, cocoa and rosemary streusel	£20.00
Elgood's beer-battered haddock, hand-cut chips, mushy peas, tartare sauce	£9.50/£13.50
Pan-roast sirloin of aged Norfolk beef, miso, onions and mushrooms, skinny fries	£24.00
Butter-poached fillet of cod, Brancaster cockles and mussels, brown shrimps, caper, potato and fennel	£20.00
Poach roast breast of free range Norfolk chicken, rosemary baked potatoes, Salt-baked celeriac, jus noisette	£17.00
Fairytale pumpkin risotto, rosemary, hazelnut, parmesan	£9.00/£13.00