



Restaurant Week 2019 28.10 - 08.11 / 2 courses £18 or 3 courses £23

Starters: Homemade Soup of the Day, Paston acre sourdough G C DF

Martins farm Chicken liver parfait, shallot jam & homemade brioche SU G M E

Binham Blue twice baked cheese Souffle, walnuts E M G SU TN

Smoked Haddock Scotch Egg, curry mayo E M G MU F DF

Mains: Beer battered Haddock, triple cooked chips, minted peas & tartar M E G F

Local Partridge & Pork belly pie, seasonal vegetables & gravy M E G C MU SU

Mushroom Risotto & Parmesan M SU C GF

Pan Fried Hake, saffron potatoes, creamed leeks & chorizo M F SU GF

Desserts: Sticky toffee pudding, salted caramel sauce & vanilla ice cream G E M

Seasonal crumble & homemade custard G E M TN

Dark Chocolate cremeux, peanut butter mousse & caramelised banana G M E TN

Vanilla crème brulee E M

Please note, because of the seasonal nature of some dishes, menus may change without notice.

E/egg G/gluten C/celery DF/dairy free SU/sulphites M/milk TN/tree nut

MU/mustard F/fish GF/gluten free