

autumn menu

head chef - Daniel Collins

starters

cauliflower soup, bread, blue cheese & pear beignets C/G/E/M/s	£6.50
scallops, pork belly, butternut squash, fried sage & pine nuts C/MO/SO	£10.50
rabbit & pistachio terrine, bacon shards, pickled radish, quince, piccalilli C/MU/N/SO	£8.50
mackerel fillet, smoked mackerel Scotch quail egg, gooseberry jam C/G/F/E/M/MU/SO/s	£7.25
Wensum goat's cheese, candied beets, hazelnut, gingerbread C/G/M/MU/N/SO	£7.95
smoked salmon, lemon caviar, horseradish, apple, watercress & sourdough toast G/F/M	£8.50
pigeon, sweet corn puree, burnt onion, black pudding & pigeon bon-bon G/E/M/SO/s	£7.75

mains

lamb rump, leeks, grilled aubergine, mushroom bon-bon, aioli yogurt G/E/M/MU/SO/s <i>(£5 supplement charge if on inclusive package)</i>	£22.95
lemon & thyme chicken, spinach ratatouille, dauphinoise potato, jus M/MU/SO	£16.95
sea trout, Swiss chard, clams, spinach, pickled turnip, crab bisque C/F/CR/MO/MU/SO	£17.95
rose veal calves liver, smoked bacon, chive mash potato, spinach M/SO	£16.95
sea bass, tomato & pepper veloute, fennel, leeks, prawn tortellini G/F/CR/E/M/MU/SO	£18.95
duck breast, Pithivier confit duck leg, kale, pumpkin, sweet potato & port jus G/E/SO <i>(£5 supplement charge if on inclusive package)</i>	£21.50
gnocchi, porcini puree, wild mushrooms, parmesan, tarragon & mushroom cream G/E/M	£16.95
8oz rib eye, triple cooked chips, vine tomatoes, Portobello mushroom & Bearnaise E/M/SO/s <i>(£7 supplement charge if on inclusive package)</i>	£24.95

Sides: buttered kale M | chips, rosemary salt s | Swiss chard, bacon shards, pine nuts M |
garlic buttered green beans M | mashed potato M | wilted spinach M | each: £3.50

desserts

mulled winter fruit, cinnamon ice cream, ginger bread G/E/M/SO	£5.95
chocolate & salt caramel tart, cardamom cream, white chocolate textures G/E/M	£6.95
white chocolate & Bailey's cheesecake, oreo crumb, rosemary poached clementine G/E/M/SO	£6.95
sticky toffee pudding, butterscotch, cinnamon tulie, vanilla ice cream G/E/M	£6.50
Norfolk dapple, Wensum Goat's cheese, Cambridge blue, biscuits & fruits C/G/M/MU/SO <i>(£3.50 supplement charge if on inclusive package)</i>	£8.95
brambly apple brulee, thyme shortbread, raisin & apple compote G/E/M	£6.50
'ice cream or sorbet are always available on request' E/M	£5.50



allergens

C celery	G gluten	F fish	CR crustaceans	MO molluscs	E eggs	SE sesame seeds
M milk	MU mustard	N nut	P peanut	L lupin	S soya	SO sulphur dioxide