

dinner menu

head chef - Daniel Collins

starters

butternut squash soup, warm bread roll N/G/E/SO	£6.50
confit duck pithier, poached plum, Asian salad, mushroom ketchup G/M/ME/E/SO (£3.50 supplement charge if on inclusive package)	£10.50
ham hock & apricot terrine, raisin & apple chutney, sourdough toast G/MU/SO/C	£6.50
smoked mackerel, pickled beets, pickled cucumber F/MU/SO	£7.25
Wensum goat's cheese, pickled beets, hazelnut, gingerbread C/G/M/MU/N/SO	£7.95
smoked haddock ravioli, spring onion & leek broth, watercress puree G/M/MU/E/SO	£8.50

mains

lemon & thyme chicken, fondant potato, mushroom bon bon, buttered greens M/MU/SO/G/S	£16.95
navarin of lamb with confit lamb shoulder, crispy lamb belly, chive mash, baby vegetables M/G/MU/S/SO (£5 supplement charge if on inclusive package)	£22.95
sea trout, wilted spinach, clams, 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
pan fried seabass, sauté potatoes, chervil & caper butter, tenderstem broccoli, wild mushrooms F/M/MU/SO	£17.50
slow cooked pork belly, ham hock & black pudding croquette, wilted greens, butternut squash E/C/G/MU/SO/S	£17.50
gnocchi, porcini puree, wild mushrooms, parmesan, tarragon & mushroom cream G/E/M/SO	£16.95
8oz rib eye, triple cooked chips, vine tomatoes, Portobello mushroom & Bearnaise E/M/SO (£7 supplement charge if on inclusive package)	£24.95

Sides: buttered kale M triple cooked chips S garlic buttered green beans M mashed potato M wilted spinach M	each: £3.50
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desserts

poached plums, granola, citrus mascarpone G/E/M/SO	£5.95
vanilla cheesecake, blackberry compote, meringue G/E/M/SO	£6.95
sticky toffee pudding, butterscotch, cinnamon tuille, vanilla ice cream G/E/M	£6.50
Norfolk dapple, Wensum Goat's cheese, Cambridge blue, biscuits, grapes & chutney C/G/M/MU/SO (£3.50 supplement charge if on inclusive package)	£8.95
Vanilla brulee, mango & pineapple salsa, vanilla shortbread M/G/E	£6.50
'ice cream or sorbet are always available on request' E/M	£5.50

Please note that allergens as stated below are present in our kitchen,
and therefore we cannot guarantee trace elements are not present

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