



**£34.95 per person**

**Amuse Bousche**

Hoisin Duck

**Or**

Smoked Tofu in Hoisin

**Tuna three ways**

Tomato & Thai basil salsa, red pepper jelly, coconut dust, mango puree, chilli oil

**Juniper & Loganpepper Venison Carpaccio**

venison tarter, beetroot & orange puree, parmesan mayo, rocket oil & pea shoot salad

**Pea, Mint & Mascarpone Ravioli**

pea puree, basil butter, pine nut crumb

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**Fruit Pig Pork Trio**

confit pork belly, smoked pork fillet, pork & Marcella croquette, chorizo puree, potato bravas, rioja jus, almond broccoli

**Pan Fried Sea Bream**

seared scallops, scallop tartar, confit fennel & fennel puree, caper & lemon dressing, matchstick potatoes, apple jelly

**Free Range Chicken Breast**

confit chicken thigh wrapped in Parma ham, mille feuille root vegetables, hazelnut encrusted carrots, fondant potatoes, buttered green beans, truffle scented jus

**Sweet Potato & Goats Cheese Samosas**

with ginger & garlic romesco cauliflower, chilli & olive tapenade, roasted butternut squash, spiced apricot puree, dehydrated goats cheese, roasted chickpeas, tagine style sauce

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**Cherry & Chocolate Fondant**, anise chocolate mousse, black forest macaron

**Passion Fruit Panna Cotta**, pistachio & olive oil sponge, strawberry puree

**Local Cheese Board**, Binham Blue, White Lady & Smoked Norfolk Apple, crackers, apples, celery, quince jelly

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We have a large selection of Tea Pigs Tea, Freshly Ground Coffee, Whiskies and Liqueurs also available

Please ask one of our team

All our food is made fresh to order and prepared in a kitchen where nuts, cereals containing gluten and other allergens are used and our main menu descriptions do not include all ingredients. Fish dishes may contain bones