

# Bread 4 | Olives 4.5

Turnip & Horseradish Soup, Apple & Sourdough 8 GFA V

Smoked Haddock Kedgeree Scotch Egg, Celeriac, Turmeric & Coriander Remoulade 9 GF

Roasted Autumn Patty Pan, Blakeney Leaf, Sage & Pumpkin Seed Salad 8.5 VG GF

Swannington Ham Hock Terrine, Piccalilli & Sourdough 8.5 DF

Salt & Pepper Squid, Dill & Lemon Aioli 8.5 DF

## TOGRAZE

## East Anglian Charcuterie Board - 19.5 for 2 guests

Suffolk Salami, Suffolk Chorizo, Prosciutto, Olives, House Pickles & Sourdough

Norfolk Cheese Board - 20 for 2 guests

Norfolk Dapple, Baron Bigod, Binham Blue, Oatcakes, Spiced Grape Chutney & Quince

#### Global Grazing Board - 18 for 2 guests

Muhammara, Chargrilled Flatbread, Chickpea & Coriander Fries, Sriracha & Lime Aioli, Olives & Feta NV

## Smoked Fish Platter - 18 for 2 guests

Smoked Salmon 'Taramasalata', Pickled Cockles, Smoked Prawns, Lemon & Dill Aioli, Toasted Sourdough, Blakeney Leaves

#### MAINS

Classic Fish & Chips, Mushy Peas, Tartare & Lemon 17.5 DF Sweet Potato & Tomato Gnocchi, Courgette & Basil 17 VG GF

Salt Baked Celeriac, Pearl Barley, Apple, Walnut Dukkah & Salsa Verde 17.5 VG N

Miso Glazed Seabream, Shiitake Dashi, Chestnut Ketchup, Wild Mushrooms & Pak Choi 19 GF

Norfolk Venison & Tomato Ragout, Mash, Cavolo Nero, Pecorino 21 GF

Bone Marrow Brisket Burger, Norfolk Dapple, Tomato Relish, Pickles & Fries 17 Add Truffle & Parmesan Fries +1

Swannington Farm Sirloin Steak, Roasted Tomato, Caramelised Onion Ketchup, Garden Herb Salad & Triple

Cooked Chips 29.5 GF DF Add Peppercorn Sauce +2.5

#### SIDES

Triple Cooked Chips // Fries // Truffle & Parmesan Fries +1 // Garden Salad // Maple Roasted Carrots, Black onion & Chive // Herb Mash 4.5 each

#### TO FINISH

Cereal Milk Pannacotta, Torched Plums, Feuilletine 9 N 70% Chocolate Mousse, Poached Cherries, Cherry Sorbet & Almond Tuile 9.5 N Caramelised Figs, Seed Granola & Vanilla 'Ice Cream' 8.5 VG GF Selection of "Dann's" Norfolk Ice Creams & Sorbet 3 per scoop GF