



TO GRAZE

Sourdough Bread 4 | **Olives** 4.5

Global Mezze Board - 22 for 2 guests **VG GFA**

Sweet Potato Falafels, Hummus, Baba Ghanoush, Tabbouleh, Beetroot & Vegan Feta Whip, Smashed Cucumber & Pitta Bread

East Anglian Charcuterie Board - 24 for 2 guests **GFA DFA**

Coppa Ham, Suffolk Salami, Pastrami, House Pickles, Dressed Leaves, Sourdough Toast

Norfolk Smoked Fish Board - 24 for 2 guests **GFA DFA**

Sheringham Smokehouse Salmon, Smoked Crevettes, Mackerel Rilette, Smoked Mussels, Pickled Cockles, Lemon & Dill Aioli & Toasted Sourdough

Local Cheese Board - 20 for 2 guests **GF**

Norfolk Dapple, Baron Bigod, Binham Blue, Oatcakes, House Chutney & Frozen Grapes

STARTERS

Salt & Pepper Crispy Squid, *Lemon & Dill Aioli* 9.5 **DF**

Jersey Royal & Leek Soup, *Crispy Leeks & Toasted Sourdough* 8 **GFA VGA**

Smoked Haddock Kedgeree Scotch Egg, *Celeriac Remoulade* 9 **GF**

Old Spot Pork Belly Rilette, *Roasted Apple Puree & Toasted Sourdough* 9.5 **GFA DFA**

MAINS

28-Day Dry Aged Hereford Beef Sirloin 20.5

Roast Old Spot Pork Belly 19.5

Roast Butternut, Vegan Feta & Aubergine Stuffing 18.5 **VGA**

All the above Roasts are served with Yorkshire Pudding, Roast Potatoes, Glazed Carrots, Seasonal Vegetables & Gravy **DFA GFA**

Fish & Chips, *Mushy Peas, Gherkin Brine Scraps, Tartare, Lemon* 17.5 **DF**

Char-Grilled Thetford Black Pig Gammon Ribeye, *Homemade Brown Sauce, Hens Egg & Chips* 21 **GF DF**

Waldorf Salad, *Baby Gem, Roasted Garlic Dressing, Grapes, Walnuts, Potatoes, Apple, & Celery* 15 **VGAN N**

Add Sheringham Smokehouse Salmon + 7 // Add Binham Blue Cheese + 5

Hereford Brisket & Bone Marrow Burger, *Norfolk Dapple, Burger Sauce, Pickles & Fries* 17.5 **GFA**

Add Truffle & Parmesan Fries +1 // Add Dirty Posh Chips +2

SIDES 4.5 each

Triple Cooked Chips // Fries // Truffle & Parmesan Fries +1 // **Garden Salad // Seasonal Greens**

Dirty Posh Chips: *Chips, Peppercorn Sauce, Truffle Oil, Parmesan* +2

PUDDINGS

Rhubarb and Custard Panna Cotta, *Rhubarb Compote & Oat Crumb* 9 **GF**

Sticky Ginger Pudding, *Ginger Crumb & Whipped Lime Chantilly* 9 **VG**

Chocolate Brownie, *Miso Caramel, Candied Peanuts & Vanilla Ice Cream* 9.5 **N**

Selection of Ice Creams & Sorbet 3 per scoop

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **N** Contains Nuts
Please let a team member know of any allergies or dietary requirements

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A 10% discretionary service charge will be added to your bill, please speak to a member of the team if you would prefer this to be removed.
Although great care has been taken to remove shot some may remain