



NORFOLK RESTURANT WEEK  
LUNCH MENU  
2 courses for £20 or 3 courses for £25

## STARTERS

Whipped goat's cheese, roasted beetroot, apple, cider dressing V

Ham hock terrine, piccalilli, crackers

Creamy mushrooms on toasted sourdough, poached egg, parsley oil V

Roasted squash & apple soup, warm sourdough VG

## MAINS

Thai-style Brancaster mussels, lemongrass and ginger cream sauce, crusty bread

Cider & mustard chicken thigh, crushed new potatoes, seasonal greens

Chickpea, potato & lentil curry, basmati rice, garlic pitta VG

Pork belly, pomme purée, cider jus, hispi cabbage

## DESSERTS

Toffee apple crumble, custard VG

Chocolate & salted caramel tart, crème fraîche V

Vanilla panna cotta, gooseberry purée, shortbread

Dann's Norfolk ice cream V

Allergy information available upon request. Please let a team member know of any allergies or dietary requests. A discretionary service charge of 10% will be added to your table and is split evenly amongst the team



NORFOLK RESTURANT WEEK  
DINNER MENU  
2 courses for £27 or 3 courses for £33

## STARTERS

Whipped goat's cheese, roasted beetroot, apple, cider dressing V

Ham hock terrine, piccalilli, crackers

Creamy mushrooms on toasted sourdough, poached egg, parsley oil V

Roasted squash & apple soup, warm sourdough VG

## MAINS

Thai-style Brancaster mussels, lemongrass and ginger cream sauce, crusty bread

Cider & mustard chicken thigh, crushed new potatoes, seasonal greens

Chickpea, potato & lentil curry, basmati rice, garlic pitta VG

Pork belly, pomme purée, cider jus, hispi cabbage

Venison bourguignon with smoked mash and hispi cabbage

## DESSERTS

Toffee apple crumble, custard VG

Chocolate & salted caramel tart, crème fraîche V

Vanilla panna cotta, gooseberry purée, shortbread

Dann's Norfolk ice cream V

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