

# Valentines Menu

## **CELERIAC & TRUFFLE SOUP (G,V,VG)**

Caramelized apple £6.50

## **SPICED CRABCAKE £7.50 (,MU,D,CR)**

Piquillo Pepper Mayonnaise, , Mixed Leaves

## **WARM NORFOLK PIGEON SALAD £7.00 (D,MU,N)**

Caramelized hazelnuts, green beans, shallots, pancetta, mixed leaves

## **TO SHARE BAKED CAMEMBERT £13.00 (D,G)**

Baked camembert, rosemary & garlic focaccia, onion & cranberry chutney



## **RIB OF BEEF FOR 2 £65.00 (MU,D,E)**

Field mushrooms, roasted tomatoes, mixed leaves, Home cut chunky chips, bearnaise sauce

## **PAN FRIED FILLET OF HAKE £18.95 (F,M,D)**

Brancaster mussels, saffron sauce, Norfolk peer potatoes, tender stem broccoli

## **GNOCCHI £14.50 (G,N,V,VG)**

Spinach, butternut squash ,king oyster mushrooms, Mushroom Duxelles, Vegan Pesto

## **PAN FRIED CORN FED CHICKEN BREAST £20.00 (D)**

Fondant potatoes, roasted heritage carrots, madeira sauce & truffle sauce



## **MANGO & RASPBERRY POSSET £7.00 (D,G)**

Amaretto cream & vanilla shortbread

## **WARM CHOCOLATE AND PISTACHIO FONDANT £7.00 (D,G,E)**

Vanilla & chocolate crumb, vanilla ice cream

## **BAKED PASSION FRUIT TART £7.00( D,G,E,)**

Crème fraiche, raspberry sauce

## **NORFOLK CHEESE £9.50 (D,G,C)**

Artisan cracker, chutney, grapes, celery

**FOOD ALLERGIES AND INTOLERANCES**

Please speak to our staff about the ingredients in your meal before placing your order Thank you

### **ALLERGENS KEY**

Gluten (G) Dairy (D) Sulphur Dioxide (SD) Crustaceans (CR) Molluscs (M) Soy (SO) Celery (C)  
Egg (E) Mustard (MU) Nuts (N) Lupin (L) Sesame (S) Peanuts (P) Vegetarian (V) Vegan (VG)