

WEDNESDAY 14TH FEBRUARY

# Happy Valentine's Day

3 courses £32.95 pp

Roasted Tomato and Red Pepper Soup (V)  
Croutons, balsamic reduction

Ragout of Wild Mushrooms (V)  
Toasted cheese scone, poached egg, truffle essence

Seafood Chowder  
Garlic slice

Terrine of Chicken, Duck and Garden Herbs  
Beetroot piccalilli, orange salad, Cumberland sauce

'Land and Sea' to share (for 2)  
Humous, olives, BBQ chicken wings, filo king prawns, Mozzarella sticks, garlic ciabatta

## TO FOLLOW

Sirloin Steak  
Served with all the trimmings...tomato, mushrooms, peas, onion rings and chunky fries  
(supplement £5.00)

Confit Leg of Duck  
Fondant potato, roasted red onion, beetroot and cauliflower, kale, cherry jus

Roast Belly of Pork  
Bubble and squeak, roasted root vegetables, apple puree, red wine jus

Steamed Fillet of Salmon  
Chive mashed potato, parsley carrots, tenderstem broccoli, sauce vierge

Roast Sweet Potato, Lentil and Onion Tart (V)  
Saute new potatoes, kale and asparagus, broccoli, thyme gravy

## TO FOLLOW

'Love 2 Share' (for 2)  
Chocolate Tart, Brulee, Mess and Sponge

Rich Chocolate Tart  
Chocolate sauce, fresh raspberries and sorbet, crumbled honeycomb

Vanilla Creme Brulee  
White chocolate and raspberry cookie

Mixed Berry 'Mess'  
Berry sauce

Warm Lemon and Pistachio Sponge  
Cherry compote, vanilla custard

Delice of Blackcurrant Mousse  
Coconut ice cream, kiwi and pineapple salsa

Norfolk and British Cheese board  
Homemade chutney, celery, grapes and biscuits  
(supplement £3.00)

# SATURDAY 17TH FEBRUARY

## TO START

**3 courses £32.95pp**

Wild Mushroom Soup (V)  
Croutons, chive oil

Blue cheese 'Bon Bons' (V)  
Grapefruit and radish salad, apple puree, candied walnuts

Salad of Hot Smoked Salmon  
Compressed cucumber, horseradish cream, shallot and prawn dressing

'Land and Sea' to share (for 2 )  
Humous, olives, BBQ chicken wings, filo king prawns, Mozzarella sticks, garlic ciabatta

Terrine of Chicken, Duck and Garden Herbs  
Beetroot piccalilli, orange salad, Cumberland sauce

## TO FOLLOW

Sirloin Steak  
Served with the trimmings..tomato, mushrooms, peas, onion rings and chunky fries  
(supplement £5.00)

Breast of Guinea Fowl  
Fondant potato, apricot and citrus farce, buttered cabbage and leeks, thyme sauce

Braised Shoulder of Lamb  
Chive mashed potato, sticky red cabbage, roasted carrot, Madeira jus

Fillet of Stone Bass  
Buttered kale, chowder sauce

Baked Cauliflower and Chickpea Roulade (V)  
Wild mushrooms and puy lentil stew, duchesse potatoes, kale

## TO FOLLOW

'Love 2 share' (for 2)  
Chocolate Torte, Brulee, Cheesecake and Tart

Chocolate and Brownie Torte  
Chocolate sauce, blood orange sorbet, crumbled honeycomb

Vanilla Bean Cheesecake  
Sauce anglaise, berry compote, Amaretto crumb

Lemon and Pistachio Creme Brulee  
White chocolate and raspberry cookie

Warm Bakewell Tart  
Cherry compote, vanilla custard, clotted cream

Norfolk and British Cheese board  
Homemade chutney, celery, grapes and biscuits  
(supplment £3.00)

Other dietary requirements can be catered for upon request. Please note menu correct at time of printing but subject to changes due to market forces