## A La Carte

## **Starters**

BBQ Beetroot, Binham Blue, Sherry Vinaigrette, Walnuts

Twice Baked Alpine Soufflé, Cheese Sauce, Wilted Spinach £8

Hand Dived Scallops, Dingley Dell Pork Belly, Granny Smith Apple £11

Confit Duck, Ham Hock, Duck Liver Pressed with Orange and Port

Smoked Salmon Mousse, Salmon Gravlax, Lemon Crème Fraiche, Dill

Salt Cod, Soft Quails Egg, Chorizo, Roasted Red Pepper £9

## **Mains**

Halibut Fillet, Risotto, Brown Shrimp, Prawns, Mussels £23

Beef Fillet, Red Cabbage, Braised Beef Pie, Port Reduction £27

Wild Mushrooms, Risotto, Broad Beans, Parmesan, Baby Leaf Salad £16

Gressingham Duck, Confit and Breast, Sesame Seeds, Butternut Squash £22

Sea Bass Fillet, Crab Cake, Leeks, Slow Roasted Tomato, Lemon Cream £24

Here at Stoke Mill we pride ourselves with cooking the freshest possible ingredients from the local area. Not all food items are listed on the menu. If you have any allergies or dietary requirements please ask for the Duty Manager to provide full listings.

This menu is available for lunch and dinner Wednesday to Saturday