# Sunday Lunch

## **Starters**

Chicken Liver Parfait with Fig Chutney and Toasted Brioche
Wild Mushroom and Jerusalem Artichoke Soup
Binham Blue, Candied Walnuts, Pine Nuts and Flavours of Beetroot
Hand Dived Scallops with Dingley Dell Pork Belly and Caramelized Apple Puree Supplement £3
Crispy Salt Cod Cake with Chorizo and Red Pepper Sauce

Ham Hock and Confit Duck Leg Terrine with BBQ Duck Breast

Twice Baked Alpine Cheese Soufflé with Wilted Spinach

#### **Mains**

Roast Local Paddocks Sirloin of Beef

Upgrade to Fillet £5 Supplement or Roast Chicken Breast Served with all the Trimmings Assiette of Seafood with Mediterranean Vegetables

Breast of Chicken with Wild Mushrooms, Crispy Potato Cake and Red Wine Jus

Salmon Fillet with a Saffron, Prawn, Mussels and Chorizo Paella

Wild Mushrooms, Brie, Quails Egg, Puff Pastry, Red Cabbage and Leek Butter

## Desserts

Classic Crème Brulee with Flavours of Raspberries

Apple and Cinnamon Crumble with Vanilla Ice Cream

Hot Chocolate Fondant with Salted Caramel Ice Cream £2.95 Supplement
Warm Treacle Tart with Vanilla Ice Cream

Coconut Panna Cotta with Mango, Pineapple and Passion Fruit

A Fine Selection of Local Cheeses

# Two Course £24.95 Three Course £27.95

Not all food items are listed on the menu. If you have any allergies or dietary requirements please ask a member of staff for full listings.

This menu is available for Lunch only on Sundays