

Summer Reservation Lunch Menu

£14.50 Two Course
£19.00 Three Course

Starters

Soup of the day, warm home-baked bread

Cromer crab, chilli, lemon, potato and chive Rösti, fresh herbs

Twice baked Norfolk Dapple cheese Soufflé, char grilled asparagus (V)

Main course

Spinach and wild mushroom risotto, garlic ciabatta (V)

Baked cod, new potatoes, samphire, balsamic roasted vine tomatoes, lemon
and caper butter

Chilli and maple glazed belly of local pork, sautéed apple, potatoes, summer
vegetables

Dessert

Baked vanilla cheesecake, strawberry compote, strawberry ice cream

Dark chocolate mousse, fresh raspberries, almond biscuit

Selection of local cheese and biscuits