



# SPRING / SUMMER MENU

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## STARTERS

Prawn and brown shrimp cocktail, Marie rose sauce, little gem, cucumber

Blanched Asparagus, lemon, crispy egg, hollandaise (V)

Pulled ham hock terrine, shallot confit, gherkin ketchup

Titchwell manor cured salmon, cucumber relish, beetroot and apple ketchup

Picked white crab meat, tomato consommé, brown crab mayonnaise, basil (£5 supplement)

Burrata, heritage tomato, rocket pesto, and pine nuts (V)



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## MAINS

Chicken breast, coronation chicken leg, potato terrine, salsa verde, chicken butter sauce

Herb crusted lamb loin, braised pressed shoulder, peas, minted pea puree, white wine sauce

Roasted beef sirloin, caramelised onion puree, seared king oyster mushroom, parsley emulsion, red wine jus

Roasted cod loin, curried cod croquette, tenderstem broccoli, warm tartare sauce

Truffled mushroom risotto, wild garlic, herbs, parmesan (V) (£5 supplement with fresh grated truffle)

Pork loin, Wild garlic hasselback potatoes, apple and yeast puree, seared baby gem

## SIDES

Beef fat roasted carrots

Roasted garlic and rosemary hasselback potatoes

Garlic butter pomme puree

Roasted courgette, lemon, mint and chilli salad



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## DESSERTS

Caramelised pineapple, dark muscavado,  
rum and coconut mousse, pistachio snow

Yoghurt and buttermilk panna cotta,  
Norfolk macerated strawberries,  
honeycomb, strawberry sorbet

Set custard, nutmeg, poached rhubarb,  
rhubarb gel

Lemon tart, fresh raspberries, raspberry gel

Dark chocolate fondant,  
white chocolate anglaise

Chocolate tart, fresh raspberries,  
raspberry coulis