

Sample Dinner Menu

Gordal olives £4

Buffalo Brancaster oyster, ranch dressing £3.50

Milano salami, feta and pickled chilli £5

Salt cod croquettes, parsley emulsion £5

Fried polenta, manchego £4

Duck terrine, pickled blackberries, Pedro Ximenez Sherry, duck liver, duck fat brioche £12

Smoked eel, potato, Granny Smith, ver jus £11

Charred mackerel, melon, chilli, lime £11

Half dozen Brancaster oysters, lemon and dressings £19

Burrata, greengage, fig oil, sumac madeleines £11

48-hour beef short rib, cauliflower, brown sugar and beer, boulangère potato £27

Best end and belly of lamb, heritage tomato, runner beans, olive £33

Halibut, broccoli, sesame, Japanese cabbage £32

Hake, carrot and sea buckthorn, dahl, baked carrot, curry butter £29

Shallot and walnut tart, broccoli, parmesan cream £14

40-day aged Ribeye, king oyster mushroom, green peppercorn sauce, chips £35

Beer battered Haddock, chips, tartare sauce, caviar £20

Chips £5

Norfolk Peer potatoes, roast garlic butter £5

Heritage tomatoes, ewes milk curd, pickled onion £5

Roast Hispi cabbage, tarragon butter £5

Runner beans, toasted hazelnut £5

British cheese selection, preserved figs, crackers £14

Fig leaf crème brûlée £9

Dark chocolate terrine, candied almond, coffee ice cream £11

Honeycomb bavaois, raspberries, lemon verbena £11

Bitter chocolate and miso fondant, blackberry, pistachio £11

A 12.5% discretionary service charge will be added to your bill.

For guests on our DBB package, the dinner allowance is £55pp. Drinks are excluded. Food supplements will be charged accordingly

For all allergen information, please speak to a member of the team