

Private Dining Menu

To share

Artisan bread, dipping oils G/M/SO 4.95

Cured Norfolk meats, olives, sun dried tomatoes, smoked hummus, bread G/M/SO 11.95

Starters

Soup of the day, bread & butter C/G 4.95

(v) **Warm salad of heritage tomatoes**, whipped goat's cheese, croutons G/M 6.95

Smoked chicken & potato hash, sweet chilli, fried free-range egg E/SO 5.95

King prawn risotto, squid, garden herbs F/CR/M/SO 7.95

Honey glazed ham hock, coleslaw, piccalilli G/E/SO 6.95

Mains

Steak & ale short crust pie, mash, mushroom puree, pickled summer vegetables C/G/E/M/SO 14.95

Norfolk chicken, apricot chutney stuffing, pearl barley risotto, baby carrots C/G/SO 12.95

Smoked haddock rarebit, poached free-range egg, potato & chive rosti, tomato ragout G/F/E/M/SO 14.95

Pan fried fillet of cod, smoked belly, straw chips, pea & watercress, white bean puree F/M 15.95

Salt marsh lamb rump, curried lentils, aubergine, broad beans, courgette bahji C/G/SO 19.95

The Dirty Duke, beef burger, Norfolk Dapple, red onion marmalade, gherkin, hand cut chips G/E/M/MU/SO 10.50

(v) **Mrs Temple's Binham blue mac 'n cheese**, parmesan crumb, watercress G/E/M/SO 10.95

8oz Sirloin steak, hand cut chips, grilled mushroom, onion ring, peppercorn sauce C/G/M/SO 24.95

Desserts

Chocolate brownie, yogurt & honey ice cream G/E/M 5.50

Strawberries, clotted cream panna cotta, lemon & almond cake E/M/N 5.50

Brown sugar tart, vanilla ice cream, toasted sesame crumb G/E/SE/M 5.50

Flapjack apple crumble & custard G/E/M 5.50

British cheeseboard, sea salt & cracked black pepper crackers, grapes, chutney G/M/SO 8.50

Allergens

C celery
M milk

G gluten
MU mustard

F fish
N nut

CR crustaceans
P peanuts

MO molluscs
L lupin

E eggs
S soya

SE sesame seeds
SO sulphur dioxide