



DECEMBER MENU

2025

2 COURSE £45 3 COURSE £52

MULIGATAWNY SOUP

Rice . Sultana Chutney . Yoghurt . Crusty Bread

BUTTERNUT SQUASH ARANCINI

Sage . Mozzarella . Squash Veloute . Truffle Oil

GRILLED KING PRAWNS

Garlic Butter . Lemon . Smoked Paprika . Crusty Bread

GRESSINGHAM DUCK RILLETTES

Plum Chutney . Toast . Balsamic Pickled Onions

SMOKED TROUT FILLET

Waldorf Remoulade . Pickled Cucumber . Cider Vinaigrette . Rye Bread

ROAST SKATE WING

Brown Shrimp Butter . Capers . Salted Chips

VENISON LOIN

Salt Baked Beetroot . Bramble Jelly Gravy . Fondant Potatoes . Crispy Kale . Roast Carrot

MONK FISH SCAMPI

Warm Tartare Sauce . Buttered Samphire . Chips

WILD MUSHROOM & TARRAGON CREAM VOL AU VONT

Salt Baked Beetroot . Fondant Potatoes . Crispy Kale . Roast Carrot

SEARED SCALLOP GRATIN

Pancetta . Spinach Cream . Butter Mash

STICKY DATE PUDDING

Rum Sauce . Caramel Ice Cream

LEMON CURD MASCARPONE MERINGUE

Limencello . Toasted Pine Nuts . Freeze Dried Raspberries

CHOCOLATE CREMEUX POT

Boozy Cherries . Florentine Biscuit

AFFOGATO

Coffee Ice Cream . Espresso Shot . Almond Biscuit

NORFOLK ALPINE & BARON BIGOD

Port Shot . Pickled Walnut . Artisan Crackers . Winter Chutney . Celery

PRE ORDERS REQUIRED FOR TABLES OF 8 & ABOVE

PLEASE NOTE A 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 10 OR MORE
DISHES MAY CONTAIN NUTS SOY & GLUTEN PLEASE INFORM A MEMBER OF STAFF
OF ANY ALLERGIES OR DIETARY REQUIREMENTS
SOME DISHES & PRICES MAY CHANGE WITH OUT NOTICE DUE TO AVAILABILITY

