

# Taste the season

## FEBRUARY

Lunch 3 courses £20.95 · 2 courses £16.95 · Tue-Sat

Dinner 3 courses £29.95 · 2 courses £25.95 · Tue-Fri

### STARTER

#### Minestrone soup

Diced vegetables, vermicelli pasta, tomato stock, sprinkled with fresh basil and parmesan

#### Squid

Grilled marinated squid, sweet potato. Garlic and lime hummus, citrus fruit dressing

#### Cesar salad

Grilled chicken, cos lettuce, croutons, garlic and anchovy dressing, parmesan shavings

#### Rabbit medallions

Rabbit saddle cooked at low temperature, spicy cox apple and raisin salsa, seasonal green leaves

#### Seabass and tiger prawn ceviche

Cured seabass and tiger prawn, lime and crushed chilli marinade, diced cucumber, mango, red onion and avocado, parsnip crisps

### MAIN

#### Venison steak

Grilled venison haunch steak, apple and cranberry sauce

#### Bourguignon

Slowly cooked beef with Pinot noir wine, onion, mushroom, crispy pancetta

#### Cod

Roast salted cod fillet, crushed potato, chorizo slivers, tomato and thyme vinaigrette

#### Moules "Marinières"

North Norfolk mussels cooked with Chardonnay wine, shallots, parsley, thyme and garlic, French fries

#### Mushrooms (V)

Grilled bruschetta topped with pan fried shiitake mushrooms, roasted haloumi, rocket salad

### DESSERT

#### Tarte au citron slice

Classic lemon meringue pie served as a patisserie slice

#### Petit antoine

A layered slice of crispy chocolate, chocolate mousse and nutty Daquoise

#### Pear

Poached pear, honey mousse and oat crumble, served warm

#### Ginger cake

Ginger cake with banana cream and salted caramel sauce

#### Nougat glacé

Iced apricot, almond and pistachio nougat glacé, mango coulis



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## MARCH

Lunch 3 courses £20.95 · 2 courses £16.95 · Tue-Sat

Dinner 3 courses £29.95 · 2 courses £25.95 · Tue-Fri

### STARTER

#### Paté en croute

Guinea fowl, pork and pistachio paté cooked in pastry,  
pickled red onion and radish

#### Smoked haddock broth

Chicken, milk, garlic and spring onion broth,  
poached smoked haddock, new potatoes

#### Mussels cassolette

Mussels cassolette, white wine, baby leek, thyme and coriander cream

#### Goat cheese salad

Goat cheese, quince, salad

#### Crispy egg

Soft poached egg with a Parma ham crust, Roquefort cream,  
poppy seed bread sticks

### MAIN

#### Duck leg "Bigarade"

Slowly cooked duck leg confit, bitter orange and Balsamic vinegar sauce

#### Fish medley

Cod, sea trout, and monkfish, creamy red pepper and  
queen scallops sauce, savoy cabbage

#### Skate "Grenobloise"

Poached wing of skate, lemon, capers, croutons, parsley and butter sauce

#### Mediterranean Tian (V)

Layers of aubergine, courgette, tomato topped with roasted goat cheese,  
potato rosti

#### Chicken

Roast breast of chicken stuffed with ricotta cheese and baby spinach,  
asparagus cream

#### Lamb "Navarin"

Slow cooked lamb neck with Chardonnay wine, onion, carrot, turnip,  
celery and thyme

### DESSERT

#### Pear and stilton

Poached pear glazed with vintage Port filled with a stilton mousse,  
multi seed sticks

#### Piña colada verrine

Layers of coconut streusel and pineapple cream, Malibu sorbet,  
all served in a glass

#### Chocolate and pistachio stick

Pistachio mousse coated with dark chocolate,  
dark chocolate biscuit, lime sorbet

#### Quince and apple cake

Layered cake of quince and apple confit, sponge and vanilla  
and mascarpone Chantilly, honeycomb ice cream

#### Warm chocolate soufflé

Warm dark chocolate mousse, rum and raisin ice cream