

2 Courses - £31.50 • 3 Courses - £37.50

## Nibbles

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Focaccia, oil and balsamic	£4.00
Red pepper hummus and pitta bread	£4.00
Olive bowl	£4.00

## Starters

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### VEGETABLE SOUP OF THE DAY (VG)

### SEAFOOD COCKTAIL

*Lakes' cocktail sauce, cucumber ribbons*

### CHICKEN LIVER & COGNAC PARFAIT

*Orange and apricot jam, sourdough wafer*

### SPICED BEEF MAKI SUSHI ROLL

*Cucumber, fried onions, siracha mayo, pickled ginger, wasabi*

### HERITAGE TOMATO CAPRESE SALAD (V)

*Buffalo mozzarella, basil, balsamic dressing*

## Mains

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### NASI GORENG ASIAN FRIED VEGETABLE RICE (V)

*Topped with a fried hen's egg, crispy onions, coriander*

### CHICKEN & PANCETTA ROULADE

*Dauphinoise potatoes, petits pois à la française*

### BAKED FILLET OF HADDOCK

*Leek and lemon crumb, saffron cream sauce, crushed new potato, purple sprouting broccoli*

### BONELESS PORK CHOP

*Sauté potatoes, green beans, mustard cream*

### ASIAN INFUSED BRAISED SHORT RIB OF BEEF

*Sweet potato mash, steamed pack choi*

## Sides - £4.50 each

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Thick cut chips (VG)	Slow roasted portobello mushroom (VGA)	Petits pois à la française
Dauphinoise potatoes (V)	Roasted root vegetables (VGA)	

V = Vegetarian VG = Vegan VGA = Vegan Available

*Please inform your server of any food allergies or dietary requirements before ordering*

## Dessert

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### PASSIONFRUIT CHEESECAKE (VG)

*Passionfruit gel, coconut gelato*

### PECAN, WALNUT AND WHISKY PIE (V)

*Chocolate caramel sauce, salted caramel ice cream*

### SALTED CARAMEL MARQUIS

*Raspberry sorbet*

### CROISSANT BREAD & BUTTER PUDDING

*Fresh pouring cream*

## Cheese

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### EAST ANGLIAN CHEESE PLATE

**£5.00 Supplement**

*Pear and apricot chutney, Miller's savoury biscuits*

### CHEESE MENU

#### Baron Bigod

*Made in the style of the Brie de Meaux, the Baron Bigod has a creamy full flavour with hints of mushroom. It is slightly less strong than its French equivalent but still has a lot to offer. Its aroma becomes more intense with age and its texture softer and runnier.*

#### Rosary (V)

*An English goat's cheese made in Salisbury. Very smooth and clean on the palate with a mousse-like texture. Served warm, rolled in panko.*

#### Suffolk Gold (V)

*Using creamy milk from their herd of Guernsey cows, slightly pressed and aged to give a golden rind. The high butterfat content in the Guernsey milk gives this cheese a mild sweetness and its distinctive deep yellow colour, while the texture is firm with a few small gouda-like holes.*

#### Binham Blue (V)

*Made from a herd that graze on the salty flats around Wells-on-Sea, Catherine Temple has developed a creamy, delicate blue cheese for those who might not feel they are blue cheese fans. Solid blue veining, soft paste, mellow, creamy, salty.*

#### Roquefort

*The cheese of love, Roquefort was discovered when a shepherd abandoned his plain cheese to visit his sweetheart and returned to find it pocked with blue. A lovely moist, almost spreadable white and dark blue milky texture, fruity and salty with a delicate complexity, strong and tangy finish.*

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