

## ALA CARTE MENU

2 courses £35

3 courses £45



Aperol Spritz

£8

Pierre Bertrand,  
1er Cru NV Champagne

£9

St Giles Spiced Orange &  
Cranberry Gin, Franklins  
Tonic  
£7.5

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## STARTER

Dill Cured Salmon, Pickled Apples, Salt Baked Kohlrabi, Smoked Cod Roe Emulsion

Sandringham Venison Tartare, Roasted Beetroot, Pickled Turnip, Beetroot & Blackberry Preserve

Chargrilled Leek, Confit New Potato, Goat's Cheese Mousse, Black Winter Truffle

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## MAIN

Pan Roasted Halibut, Roscoff Onion, Allotment Delicata Squash, King Oyster, Sherry

Fillet of Norfolk Beef, Pot Roasted Celeriac, Braised Short Rib, Pearl Barley, Grilled Broccoli

Celeriac Linguini, Girolles, Baby Turnips, Hazelnuts, Sherry Sauce

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## DESSERT

Salted Caramel Tart, Popcorn Ice Cream, Sherry Caramel

Honey Parfait, Caramelised Peanuts, Chocolate Cremeux, Almond Brownie

Selection of British Cheeses, Quince Jam, Sourdough Crackers (*£5 supplement*)

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Food Allergies and Intolerances: if known in advance, we will always endeavour to accommodate them.  
Our dishes are prepared in an environment in which allergens are present and dishes may contain traces of allergens.  
Game dishes may contain shot. A discretionary service of 10% will be added to all parties of 8 and more.