

ALA CARTE MENU

TABLE SERVICE ONLY

SANITISER AVAILABLE ON REQUEST

THE
OLD
BANK

St Giles Raspberry & Ginger Gin,
Rhubarb & Hibiscus Franklins
Tonic
£7.5

Aperol Spritz
£8

Charmat Sparkling Rosé,
Flint Vineyard, Norfolk
£8

STARTER

Seaweed Cured Salmon, Compressed Cucumber, Horseradish Cream, Cod Roe Emulsion, Dill Oil	£9
Tartare of Sandringham Venison, Pickled Scottish Girolles, Hazelnut, Turnip	£9
Goat's Cheese Mousse, Pickled & Roasted Allotment Vegetable Salad, Caraway Cracker	£8

MAIN

Norfolk Beef Fillet, Garlic Pommes Puree, Roast Cabbage, Grelot Onion, Wood Blewit Mushrooms	£24
Lightly Smoked Duck Breast, Glazed Endive, Roasted Carrot, Rainbow Chard	£20
Butter Roasted Sea Bass, Confit Tomato, Roasted Fennel, Allotment Courgettes, Black Olive Crumble, Parmesan Foam	£20

DESSERT

Pistachio Cake, White Chocolate Cremeux, Allotment Strawberries	£8
Dersingham Honey Crème Brûlée, Raspberries, Yoghurt Sorbet, Malt Shortbread	£8
Selection of British Cheeses, Red Onion Chutney, Sourdough & Caraway Crackers	£10
Home Churned Ice Creams & Sorbets	£2.5

Food Allergies and Intolerances: please speak to a member of staff and we will endeavour to provide you with options.
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.