

Restaurant Evening Menu

Last orders by 8:15pm (9pm on Fri/Sat).

Food is served all day in the bar, the restaurant opens at 6pm. Booking is essential if dining after 7:45. There is no need to book if on a "Dinner Bed & Breakfast" tariff.

STARTERS

Please also see today's "specials menu"

tian of white crab	from £5
avocado mousse, pink grapefruit salad, citrus dressing	£8
"ham, eggs, chips and peas"	£7
honey glazed ham hock terrine, pea shoots, quails eggs, straw potatoes, mustard dressing	
sautéed wild mushrooms with poached free range Heacham duck egg	£6
ciabatta crouton, chive butter	
home cured and lightly smoked Gressingham duck breast	£7
green leaves, crushed walnuts, crispy duck crackling, walnut vinaigrette	
"Letzer's" smoked salmon two ways	£8
parfait, dill bread / cold smoked tartare, crème fraiche, potato and chive salad, dill oil	
glazed "Wealdway" goats cheese rolled in black pepper	£7
pressed plum tomato and basil terrine, black olive tapenade, mixed cress	
Norfolk coast fish platter (for 2 to share)	£18
King's Lynn potted brown shrimps, crab tian, "Letzer's" smoked salmon, "Letzer's" smoked prawns, tempura "Loose's" Brancaster oyster	

MAINS

Please also see today's "specials menu"

roasted rump of Norfolk lamb	from £12
herb gnocchi, wilted spinach, marinated cherry tomatoes, pine nuts, thyme jus	£17
pan fried wild sea bass	£16
crab ravioli, vegetable ribbons, shellfish sauce	
roasted 'Crescent Farm' free range chicken breast	£13
wild mushroom, broad bean and pea fricassée, confit potatoes, crispy prosciutto ham, madeira	
marinated fillets of line caught mackerel	£14
warm potato and fennel salad, tomato salsa, anchovy vinaigrette, crispy roquette	
tasting plate of "Jimmy Butler's" Blythburgh free range pork	£17
crispy belly, pancetta, cabbage / herb crusted fillet, fondant potato / medallion, apple compote	
Classics	
deep fried beer battered haddock	£13
hand cut chips, peas, home made lime tartare sauce	
red wine and rosemary braised Sandringham 'Red Poll' beef	£17
celeriac mash, young carrots, fine beans	
chargrilled 8oz 'Welney Marsh' 21 day aged sirloin steak	£19
hand cut chips, field mushroom, grilled plum tomato, onion rings, watercress	
'Caley Hall' fish pie, with smoked haddock, salmon and prawns	£14
young carrots, fine beans	
Vegetarian	
wild mushroom puff pastry tart	£12
poached free range Heacham duck egg, spinach, truffled butter sauce	
pea, broad bean and wild mushroom risotto	£14
roasted shallots, parmesan shavings	
pan fried herb gnocchi	£13
wilted spinach, marinated cherry tomatoes, pine nuts, tomato salsa	

SIDE ORDERS AND PRE-DINNER NIBBLES

(not included in "Dinner Bed & Breakfast" tariffs. All of our main courses are complete meals.)

<i>Please also see today's "specials menu" for current seasonal vegetable side orders</i>	all at £3
hand cut chips fresh battered onion rings mixed side salad mozzarella & tomato salad	£3
fresh mixed olives	£3
fresh mixed olives, home made focaccia, balsamic vinegar, olive oil	£4

DESSERTS

Please see the separate menu for today's dessert and cheese selection.

For residents on a "Dinner Bed & Breakfast" tariff your rate includes any choice of three courses from this menu.