

Restaurant Week

Available Monday 29th October – Friday 9th November (excluding Friday 2nd November)
Not available Saturdays or Sundays
12pm-2.30pm & 6pm-9pm

STARTERS

Soup of the day, homemade bread and butter **V GF**

Pressed ham hock terrine, pickled vegetables, English mustard dressing, soft herbs **GF**

Salmon gravadlax, lemon mayo, watercress, brown bread and butter **GF**

Salad of local beetroot, goat's cheese, candied walnuts, merlot dressing **V GF**

MAINS

Confit duck leg, potato terrine, duck fat cabbage, spiced jus **GF**

Roast chicken breast, chestnut mushrooms, bacon, potato gnocchi, garlic, parsley **GF**

Pan fried seabass, Brancaster mussels, shaved fennel, new potatoes, white wine **GF**

Risotto of butternut squash, blue cheese, crispy sage **V GF**

DESSERTS

Drove orchard apple crumble, crème anglaise

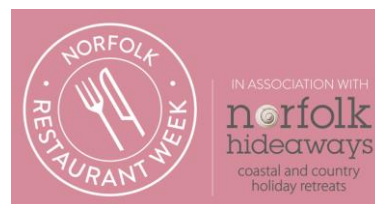
Sticky toffee pudding, chocolate toffee sauce

Orange panna cotta, fresh fruit, spiced granola **GF**

Selection of ice creams **GF**

2 courses £18

3 courses £23



All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced
For more information about food allergies and intolerances please speak to a member of staff.

GF = all dishes marked **GF** are available gluten free.