



Sample Dinner Menu

Starters

Potato & truffle oil soup, beetroot bread	£5.50
Oriental fish cake, Asian salad, Vietnamese dressing, coriander mayo, roasted nuts	£6.50
Pork shoulder croquettes, aioli, crispy bacon, leaves	£6.50

Specials

Pan-roast fillet of Coley, textures of cauliflower, kale aloo, raisin puree, curry oil	£16.00
54hour braised beef, potato & cheddar terrine, texture of beetroot, café au lait	£16.00
Duo of Norfolk pork; fillet and braised shoulder, apple parsnip puree, mash, garlic & malt peas, mustard 'caviar'	£16.50
Curried carrot, textures of cauliflower, kale aloo, raisin puree, carrot puree	£13.00

Classics

"The Partridge's" burger, smoked bacon, cheddar cheese, red onion chutney, skinny fries, leaves	£14.50
Elgood's beer battered fish, hand cut chips, Garlic & malt mushy peas, tartare sauce	£13.50
Priors sausages, mash potato, kale, broccoli, swede & carrot, onion gravy	£13.50
Cauliflower steak, hand cut chips, garlic mushroom, confit tomato	£14.00



Priors 8oz sirloin of Norfolk beef, hand cut chips,
garlic mushrooms, confit tomatoes £22.00

Sauce: £2.50 – stilton & chive, cracked black pepper, café au lait, £2.00 -garlic butter

Sides: £3.00 – skinny fries, dressed leaves, onion rings, mash, hand cut chips (£3.50)

Desserts

“The Partridge’s” chocolate brownie,
chocolate sauce, vanilla ice cream £6.50

Apple & blackberry crumble, homemade custard £6.50

Lemon posset, raspberry gel, orange segments £6.50

Cheese board – Lincolnshire poacher, Baron Bigod, Binham Blue,
red onion chutney, crackers, grapes £8.50

*Ice cream flavours - £1.50 a scoop –
Vanilla, strawberry, chocolate, rum & raisin
salted caramel, honeycomb*

*Sorbets - £1.50 a scoop –
Mango, raspberry*



THE PARTRIDGE

- CLENCHWARTON -



Phone 01553 775668 for booking