



## Valentines Menu

2 courses £32 – 3 course £38

Amuse bouche

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Watercress soup, smoked cheese beignet, chive oil

Beetroot-cured trout gravadlax, citrus salad, bitter orange emulsion

Guinness braised pork, flavoured onion, parsnip crisp

Sharing cheese fondue, herb croustade, chutney

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Norfolk Pork belly, scallops, black pudding, Thermador mash, apple

Skate wing, textures of cauliflower, raisin puree, curry oil

Beetroot gnocchi, goats cheese mousse, walnuts, chive oil

Sharing Norfolk beef- 10oz sirloin, 54 hour braised beef,  
hand cut chips, bone marrow mash, garlic mushrooms, dressed salad  
(*supplement £5*)

choice of two sauces; stilton, peppercorn, garlic butter, Thermador



Champagne sorbet

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Strawberry cheesecake, Black pepper ice cream

Nut milk panna cotta

Cheese board

Texture of chocolate to share *Supplement £2*