



EVENING MENU

One of the many reasons our Head Chef, Dom's, food is award winning is his absolute passion for exceptional flavours. He's dedicated to ensuring everything he serves has outstanding flavour that you'll remember for weeks to come and that starts with where he sources his ingredients.

Dom will never compromise on the quality of the ingredients we source. In turn, that means you never compromise on the quality of the flavours on your plate, regardless of if you're choosing from our a la carte dinner menu, Sunday roast menu or treating yourself to our 5 course tasting menu.

2 COURSES £28

3 COURSES £34

Starters

Charred Asparagus, egg yolk, green sauce, dukkah

Cromer Crab Risotto, XO sauce, daikon, thai basil
£3 supplement

Potato Veloute, wild nettle pesto, cheddar

Ham Hock Terrine, pistachio, rhubarb chutney, onion loaf

Mains

Goddard's Hereford Sirloin, beef fat hash brown, broccoli, jalapeno chimichurri
£5 supplement

Goddard's Norfolk Chicken Breast, wild garlic, asparagus, Parisian gnocchi, maitake mushroom, Madeira

Cornish Hake, samphire, cockles, pink fir potatoes, sorrel

Roscoff Onion Tart, herb cream cheese, watercress, pickled walnut and black garlic pecans

Desserts

85% chocolate tart, roast banana sorbet, lime, peanut

Yorkshire rhubarb, set custard, ginger bread streusel, fennel

Rum poached pineapple, coconut, mango, passionfruit

Baron Bigod, malt loaf, rye cracker, quince