



Seasonal Set Menu ³⁹

Summer blush spritz or Gin & Tonic

Pressed Norfolk black leg terrine
Pickles, sourdough

Charred Newlyn sardines
Chilli oil, capers

Chilled Nutbourne tomato soup (vg)
Pickled melon

Potted shrimp & crab crumpet ^{supplement 8}
Spiced butter, fennel & apple

Paccheri pasta (v)
Courgette pesto

Wester Ross salmon
Lemon, olive oil

Norfolk black chicken
Morel and Cradle Valley chardonnay sauce

Steak haché ^{supplement 15}
Peppercorn sauce, shoestring potatoes

Cherry & almond tart (v)
Crème fraîche

Strawberry fool (vg)
Poppy seed sponge

Sorbet selection (vg)

Cheese board ^{supplement 6}
Chutney