

## NORFOLK RESTAURANT WEEK

## Small Plates

Smoked salmon, dill crème fraiche, pickled cucumber, crusty bread GFA Ham hock terrine, toasted sourdough, piccalilli GFA Crispy cauliflower, sesame, chilli & soy VG

## **Mains**

Brancaster mussels – moules mariniere, sea salt fries, crusty bread GFA Pumpkin gnocchi, sage, pumpkin seeds, crispy kale VG Wild boar & apple sausages, market vegetables, mash, onion gravy

## **Puddings**

Norfolk cheese board, tracklements GFA Sticky toffee pudding, salted caramel ice cream Citrus tart, lime crème fraiche

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts
Please let a team member know of any allergies or dietary requests
An optional 10% service charge will be added to the bill.