

Valentine's Day

£35 per person

Hermitage focaccia, Mrs Middleton's rapeseed oil, balsamic £3

G,Su

Hand reared Brancaster oysters £3 each

Mol,Su

STARTERS

Cauliflower, leek & white truffle soup, flaked almond, house focaccia

Ce,Mi,G

Chicken & tarragon Ballantine, piccalilli & sourdough

Ce,Mu,MI,Su,G

Smoked pork belly, sweet potato & coconut, charred corn

Su,Ce,Mi

Brancaster smoked salmon, cucumber, confit new potato, chive cream

F,Su,Mi

Szechuan peppered crispy squid, dill & lemon aioli

Mol,G,E,Su

Salt baked beetroot, whipped goats cheese, chicory & walnut

Mi,Su,Mu,G,Nu

MAINS

Chargrilled 8oz rump steak, brown butter bearnaise,
triple cooked chips, dressed leaves

Mi,G,Mu,Su,E

Free range chicken supreme, sweet potato gnocchi,
leek & broccoli, thyme cream

G,E,Mi,Su

Blythburgh pork chop, spiced apple & caramelised shallot,
sage crispy potatoes

Mi,Su

Cod loin, sautéed new potatoes, tender stem broccoli, caper & raisin,
burnt hazelnut butter

F,Mi,Su,Nu

Roasted Sea bream, seared scallop, fennel, bisque & seaweed crackers

F,Mol,Ce,Cr,Mi,Su,G

Wild mushroom & tarragon orzotto, crème fraiche & spinach

G,Mi,Ce

Barbequed carrot, beetroot & freekeh salad, feta & orange

G,Mi,Ce,Su,Mu

DESSERT BOARD FOR 2

Dark chocolate & Kahlua mousse, orange, caravan coffee madeleine

Mi,E,G,Su

Matcha & raspberry panncotta, Candied pistachio

Mi,E,G

Date & candied pecan sticky toffee pudding, butterscotch, clotted cream

G,Mi,E,Su

Or

Cheese board - Lincolnshire Poacher, Cashel Blue & Somerset Brie

G,Mi,Su,Ce