

## The Eating Rooms

### Starters

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Asparagus, Spinach and Pea Soup with Hazelnut Oil	5
Rare Breed Pig Terrine, Gribiche, Croutons	8
Brancaster Crab-Crème Fraiche, Capers, Lemon, Beetroot	7
Buffalo Mozzarella - Smoked Tomato, Basil	8
Fishcake - Caviar, Lemon, Dill	6
Yorkshire Pudding-Shallot Gravy	4
Six Brancaster Oysters, Tabasco and Shallot Vinegar Jellies	9

### Mains

Goats Cheese Tart – Onion Fondue, Apple	10
Chicken Pie - Creamed Leeks	7
Fish and Chips - Mushy Peas	11
Gressingham Duck Breast-Wild Mushrooms, Confit Potato, Butternut squash Puree, Courgette	17
Wild Seabass- Salt and Vinegar Mash,	
Baby Fennel, Rocket Pesto	18
Roast Ribeye of 21 Day Matured Beef, Yorkshire Pudding, Sticky Red Cabbage, Duck Fat Potatoes, Red Wine Gravy	15
Roast Loin of Berkshire Pork Loin, Creamed Celeriac, Duck Fat Potatoes, Cider Gravy	15

### Side Dishes

Mushy Peas	3
Proper Chips (Maris Piper)	3
Crunchy Salad Leaves	3
Rocket and Parmesan Salad	3
Nutmeg Mash	3
Jar of New Potatoes	3
Sticky Red Cabbage	3
Buttered Greens	3

### Desserts

Egg Custard 'Tart', Raspberry Ripple, Solero	7
Black Pepper Pineapple,	
Alfonso Mango Foam, Coconut Sorbet	6
Rhubarb Sundae	5
Warm Chocolate Cake-Baked White Chocolate	
Ice Cream and honeycomb	7
Sticky Toffee Pudding, Vanilla Ice Cream	7
Cheese Plate	9

### Children's Menu

Kids Roast	6
Cheese on Toast	4
Fish and Chips with Mushy Peas	6
Sausages and Mash with Onion Gravy	6
Scampi, Chips and Peas	6
Tagliatelle with Tomato and Basil Sauce	5
Pea and Ham Risotto	6

Kids Sundae – Fruit or Chocolate	3
'Arctic Roll'	3
Chocolate Brownie	3