

Christmas menu

3 Courses £35

Starters

Spiced crab and sweet pork salad with cucumber noodles and avocado.

Chicken Caesar salad. Bacon, anchovies, boiled egg and homemade dressing.

Heritage tomato and feta salad. Cherry tomato vinaigrette, tarragon oil and toasted hazelnuts.

Smoked Mackerel Pate. Seedy crackers and pickles

Mains

Fish Pie. Salmon, smoked haddock, prawns and hake in mornay sauce with gratinated celeriac dauphinoise and gruyere.

Pepossa. Tuscan style beef slow cooked in Chianti, spiced with black pepper.

Aubergine Parmigiana. Baked and layered aubergines with Parmesan and mozzarella, roasted tomato sauce.

Suffolk free range turkey. Roast breast, confit leg with bone marrow gravy and beef fat roast potatoes. Served with 'family style' seasonal vegetables.

Puddings

Sweet spiced nut granola, vanilla cream and berry compote.

Chocolate Nemesis.

Cheese board: Norfolk Dapple, Mrs Temples Binham Blue and Baron Bigod, with house pickles and seedy crackers

Sides (for 3-4 people to share) £7

Celeriac gratin. Roasted root mash with gruyere and truffle. Broccoli with garlic and herb butter. Carrots roasted with thyme and local raw honey.

Available from the last week of November, booking and pre-order required for parties over 10.

Please note service charge of 12.5% will be added to parties of 8 and over.