

Table d'hote

Two Courses - £21 Three Courses - £27

Available Monday to Friday and until 5pm on Saturdays



Starters

Roasted Suffolk carrots, rye cooked in ale, roast onion broth
Cured chalk stream trout, walnut rye bread, asparagus salad, koji mayo
Caramelised onion & cheddar rarebit scone, pickles & fruit chutney (v)



Mains

Battered plaice, mushy garden peas, koji tartar sauce, triple cooked chips
Norfolk black leg chicken, creamy mash, asparagus
Roasted broccoli, almond, spaetzle, comte & watercress (v)



Desserts

Rhubarb & almond crumble, tonka bean ice cream
Spiced pineapple carpaccio, coconut mousse & coriander
Baron Bigod cheese with crackers & homemade spiced fruit chutney

Please inform us of any dietary requirements and allergies
Please ask the server if you require vegan and vegetarian options

