

TO START

Soup £5.00

A homemade soup made from fresh ingredients sourced as locally as possible and served with sliced homemade French style bread.

Tomato & mozzarella £5.75/9.75

A salad made from sliced plum tomato and sliced buffalo mozzarella seasoned with Maldon sea salt and finished with a homemade pesto sauce made from fresh basil, parmesan cheese, garlic, pine nuts and extra virgin olive oil.

Caesar £6.00/10.00

A traditional ceaser salad composed of baby gem lettuce (grown by William Fletcher of Gedney) granary croutons, parmesan shavings and garlic marinated anchovies.

Anti-pasti £5.75/9.75

Served on a slate this dish includes sun-blushed tomatoes, char grilled marinated baby artichokes, roast and marinated red peppers, surfine capers, and kalamata olives.

Smoked salmon £5.50/9.50

Scottish smoked salmon thinly sliced and served with shredded celeriac bound with a wholegrain mustard mayonnaise and a micro pea shoot salad.

Scallops £8.50

Seared king scallops, with a slow confit belly of Norfolk bred pork as supplied by Arthur Howells butchers of wells. Served with a braeburn apple purée and a scallop roe powder.

Bacon poached egg salad £5.75/9.75

A fresh salad composed of warm smoked sweet cure bacon lardons again supplied by Arthur Howells butchers, toasted pine kernels and a poached free range hen's egg.

Pigeon £5.75/9.75

Sauté Holkham Estate pigeon breast with a relish made from home grown beetroot grown in our very own vegetable garden no more than 500 yards away from where you are now seated.

THE MAIN EVENT

Sirloin £18.00

Cut from the Queen's special reserve beef from the Sandringham Estate served with potato and gruyere pie, red onion roasted with garlic and thyme, garlic roast button mushrooms and a blue cheese sauce made from Mrs. Temples award winning Binham blue cheese.

Lamb £17.75

3 bone rack of Houghton estate lamb as supplied by great Bircham foods dauphinoise potatoes, braised red cabbage with currents grated braeburn apple and cinnamon, cabernet sauvignon based reduction of veal stock.

Pork £15.75

Tenderloin of Norfolk bred pork as supplied by Arthur Howell's butchers of Wells-Next-The-Sea served with Dijon mustard scented mashed potato, sauté shallots and green beans, with home dried cherry tomato dressing.

Sole £16.50

Roast lemon sole as supplied by Cole's of Kings Lynn (who supply fish to the royal household at Sandringham) served on the bone (but without the head) with courgette ribbons, lemon and Norfolk cockle butter, caper berries and a char grilled lime wedge.

Monkfish £15.75

Poached and roast loin of monkfish as supplied by Cole's of Kings Lynn, wrapped in Parma ham served with pomme anna, a smooth puree made from the finest fenland carrots, black olive, anchovy, parsley dressing and crispy leeks.

Salmon £14.95

Seared sliced loch duart salmon again supplied by Coles of kings Lynn served with a crushed new potato tian enhanced with chives from Shouldham Nurseries, roast red pepper chutney and a crayfish tail sauce.

Tart £13.75

An open sided tart with rosemary and thyme, roasted butternut squash, confit of garlic and topped with a crumbled goat's cheese as supplied by Country Fresh Produce of Norwich, served on a salad of wild rocket and pea shoots.

Sides £2.50

Olive oil mashed potato, home cut wedges, seasonal vegetables, mixed salad, Caesar salad



THE FINAL FLING

Fondant £6.25

Valrhona (a fine Belgian chocolate) fondant cooked ala minute and served with a dark chocolate sauce tuille biscuit, chocolate ice cream (this does take 10 minutes to cook).

Pannacotta £5.75

Vanilla pannacotta made with Madagascan vanilla pods served with a Braeburn apple and vanilla compote and vanilla snap biscuits.

Nougat Glace £5.75

An iced cream based parfait studded with candied citrus fruit zest, almonds, hazel nuts served with a citrus fruit syrup and brandy snap biscuits.

Mille feuille £5.75

A dessert made from the finest English berries as supplied by Coldham Fruit of Wisbech, stacked with Chantilly cream and layered with fine puff pastry sheets and served with shredded fresh mint.

Tart Tatain £6.00

Pineapple tart tatain made with a caramel base layered thinly sliced pineapple cooked with a pastry lid and reversed for serving (like an upside down cake) served with a pineapple syrup and a caramel ice cream.

Cheese £7.50

A selection of English cheeses to include:

Mrs Temple's Binham Blue - a blue veined medium strong cheese in the Stilton style.

Mrs Temple's Wells Alpine - a reasonably strong hard cheese in the cheddar style, both of these come from the award winning Mrs temple who is based in the village of Binham just outside wells-next-the-sea.

Oxford Isis - a very strong full fat soft cheese washed with honey and mead) as the name suggests this cheese come from Oxford from the imaginatively named Oxford cheese company.

Capricorn - a mild soft cheese made from goat's milk in the style of a Brie, this cheese comes from the Lubborn creamery, Manor Farm, Somerset, quite apt as you are now seated in what used to be Manor Farm, Heacham. Also it's a beautiful cheese.

These are served with a selection of biscuits and a sliced Marsala poached figs.