

Mother's Day

MENU

2 COURSE £32, 3 COURSE £39.50

STARTERS

Tempura prawns, chilli jam, pineapple salsa

Seasonal soup, focaccia ve

Whipped Stilton, apple salsa, candied walnut, shaved celery, toasted sourdough v

Staithe House smoked salmon, pea & avocado, capers, lemon

Norfolk buttermilk chicken, hot honey, sesame

MAINS

Pan-fried bream, Jerusalem artichoke risotto, aged parmesan

Beer battered haddock, triple cooked chips, truffled pea puree, tartar sauce

Blackened hispi cabbage, romesco sauce, roasted brassica, puffed wild rice ve

SUNDAY ROAST

All of our roasts are served with seasonal vegetables, roast potatoes, Yorkshire pudding & red wine gravy

Herefordshire roast lamb leg, minted jelly

Herefordshire rare beef, creamed horseradish leeks

Priors Hall Farm pork loin

Free range Norfolk chicken supreme

Malt glazed butternut squash, mixed seeds

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream v

Chocolate brownie, Chantilly cream, berry compote v

Quince, ginger & plum crumble, Crème anglaise v

Chocolate mousse, salted caramel, candied peanuts v

Happy Mother's Day!