



2-4-1 DINNER MENU

5 COURSE GOURMET TASTER MENU **£55.00** per couple

Served Sunday & Monday Evening

AMUSE

Prosecco NV Revino, Italy – £5.60

NORFOLK QUAIL

Chorizo, Spring Onion & Sweetcorn Puree
*Montepulciano D'Abruzzo DOC Pasqua, Italy – 125ml **£3.95***

BEETROOT CURED SALMON

Avocado, Ricotta & Walnuts
*Chenin Blanc, Simonsvlei, Western Cape, South Africa – 125ml **£3.75***

HONEY ROAST PARSNIP VELOUTE (V)

YORKSHIRE SLOW COOKED LAMB SHOULDER
Wild Garlic Potato, Red Pepper & Feta Compote
*Malbec, Los Haroldos, Mendoza, Argentina – 125ml **£5.25***

EAST COAST PLAICE FILLETS

Confit Potatoes, Tomatoes, Olives & Capers
*Chardonnay Reserve St. Marc, Languedoc, France – 125ml **£3.75***

SALTED CARAMEL & ALMOND CAKE

Banana Ice Cream, Popcorn Tuille
*Château Padouën, Sauternes, Bordeaux, France – 70ml **£8.95***

STRAWBERRY CRÈME BRULEE

Viennese Biscuit
*Samos Vin Doux, Greece – 70ml **£4.00***

SUPPLEMENT COURSE

SELECTION OF FOUR COURTYARD DAIRY CHEESE

Homemade Chutney, Crackers & Celery **£8.50**

*Niepoort Ruby Port – 50ml **£3.60***

*Niepoort Tawny Port – 50ml **£3.60***