



VALENTINES TASTING MENU

PEA & MINT ARANCINI, pea veloute

BASIL FOCACCIA, hot honey, olive oil & balsamic

CURED GRESSINGHAM DUCK BREAST, cherry gel,
pine nuts, pickled cherries, chervil

CHALK STREAM TROUT & LEEK TART, parmesan crumb, chive beurre blanc

FILLET OF BEEF, short rib & Binham Blue fritter, bordelaise sauce,
parsnip puree, creamed spinach

BARON BIGOD, MALT LOAF, thyme honey, bee pollen
(£10pp Supplement)

DESSERT TASTER PLATE TO SHARE

'SWEET TREAT' for the journey home

£75pp

Due to the style of this menu we apologise
but we cannot accommodate any dietary
requirements on this occasion.