



WINTER MENU 2021

STARTERS

Spiced parsnip soup, carrot crisps, freshly made bread	£6
Gressingham potted duck, quince jam, toasted focaccia	£8
Moules Marinières, toasted focaccia	£9
Squash, apple and Parmesan risotto	£9
Radish, beetroot and carrot winter salad	£8
Hot smoked salmon, chilli salsa, rocket	£9

MAIN COURSES

Moules Marinières, toasted focaccia	£18
Squash, apple and parmesan risotto	£18
Radish, beetroot and carrot winter salad	£16
Felthorpe slow-roasted pork belly, mixed bean and chorizo cassoulet	£18
Holkham Estate venison and wild mushroom ragu, tagliatelle	£18
Cheese-topped cottage pie, season vegetables	£16
Maple and harissa chicken supreme, tabbouleh salad	£17
Wild mushroom and Binham Blue gnocchi gratin	£16
'Fish of the day', king pawn and caper butter, Parmentier potatoes	£19
Pan-roasted salmon, smoked bacon, samphire, caper hash	£20

ON THE SIDE

Buttered new potatoes	£3.50
House salad	£3.50
Hand cut chips	£3.50
Seasonal vegetables	£3.50



SANDWICHES (All served on granary or white bread, with a salad garnish)

BLT	£8
Adnams Ghost Ship rarebit	£8
(v) Hummus, avocado, roasted red pepper	£8

DESSERTS

Glazed lemon tart, raspberry sorbet	£8
Sticky toffee pudding, toffee sauce, vanilla ice cream	£8
Apple and blackberry crumble, clotted cream	£8
Black Forest cheesecake	£8
Selection of Norfolk cheeses, tracklements	£10
Selection of homemade ice creams	£2.50 per scoop

CHILDREN'S MENU

Bull Farm burger, chips, baked beans	£7
Battered haddock, chips, garden peas	£7
Grilled local pork sausages, chips, baked beans	£7
(v) Cheesy spaghetti, garlic bread	£6
Ham, chips, egg	£7

Should you require assistance with dietary requirements or allergy information, please speak to a member of our team. We're happy to help.