

2 courses for £27 or 3 courses for £33

To start

White onion soup, sourdough VG

Brancaster Staithe smoked salmon, pickled beetroot, apple

Smoked ham hock terrine, celeriac remoulade

To follow

Braised short rib, creamed potato, maple-glazed carrot

Fillet of sea bream, Norfolk mussel and fennel chowder

Butternut squash and wild mushroom pithivier, black cabbage VG

To finish

Dark chocolate crèmeux, poached orange

Bakewell tart, clotted cream

Apple & custard mille-feuille VG

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 12.5% will be added to your event and split evenly amongst the team