

## Set Lunch Menu

£28 two courses

£32 three courses

*Add a carafe of our house French wine for £8*

### Titbits

Donker Rye, Salted Butter, Dukkha £6 - *nuts*

Smoked Sea Sal Focaccia, Balsamic & Olive Oil £6

Italian Marinated Olives £6

Our Own Candied Walnuts £6 - *nuts*

Crisp Asian Pork Belly, Caramelised Black Vinegar £8 - *nuts*

Breaded Truffle Macaroni Cheese Bites, Truffle Dressing & Parmesan £8

---

### Starters

**Cream of Jerusalem Artichoke Velouté**

*Hazelnut Pesto & Truffle Oil -gluten free, Nuts*

**Pan Seared Shell off King Prawns**

*Garlic Butter, Chilli, Parsley & Lemon - gluten free*

**Chicken Liver Parfait**

*Fig & Apple Chutney, Toast & Hazelnut Salad*

**Slow cooked Pork Belly in a Chinese Five Spiced Miso Caramel**

*Pineapple & sweet Drop Pepper Salsa, Grilled Padron Pepper, Sriracha Mayo*

---

### Mains

**Grilled Breast of Banham Farm Free-Range Norfolk Chicken**

*Wilted Spinach, Sauteed Foraged Scottish Girolles Creamed Potatoes, Creamy Dijon Sauce- gluten free*

**Tandoori Spiced Roasted Cauliflower, Garlic & Coriander Naan**

*Sag Aloo, Coconut & Cauliflower Puree, Crispy Onion – vegan*

**Grilled Merguez Sausage**

*Slow Braised Red Cabbage Creamed Potatoes, Peppercorn Sauce*

**Smoked Haddock & Salmon Fish Cake**

*Wilted Spinach, Chive, Salmon Roe & White Wine Sauce*



## Desserts

### **Bramley Apple, Cherry & Plum Crumble**

*Jude's Madagascan Vanilla Ice Cream - **vegan, gluten free***

### **Warm Braeburn Apple & Cinnamon Cake**

*Butterscotch Sauce, Jude's Salted Caramel Ice Cream & Custard*

### **Baked Gel-Alaska**

*Vanilla Ice Cream, Strawberry Compote, Torched Italian Meringue- **gluten free***

### **Affogato**

*Jude's Vegan Vanilla Ice Cream with a hit of 'Love Hurts' Espresso, Biscotti - **vegan***

*...add Baileys, Disaronno, or Frangelico Liqueur for £3.50*

### **Two Scoops of Wild Berry Sorbet**

---

## Dessert Wines & Stickies

**Orange Muscat**, 'Essensia', Quady's, Madera, California – glass £8.50 / £26 half bottle

**Black Muscat**, 'Elysium', Quady's, Madera, California – glass £8.50 / £26 half bottle

**Sauternes**, Chateau Lamourette, Bordeaux 2018 – £38 half bottle

**Semillon 'Noble One'**, De Bortoli, New South Wales, Australia 2018 – £49 half bottle

**Late Bottle Vintage Port**, Graham's, Douro, Portugal – glass £8.00

