



Wine pairing dinner 17.5.22 7pm

The best of local and seasonal

£80pp

Snack

Baron Bigod custard tart, pickle shallot, local asparagus, chive

Starter

Crab taco, radish, samphire, garden herbs

Fish

Local wild sea bass, Norfolk samphire, lobster sauce, sea herbs

Main

Loin of lamb, Jersey royal and fresh pea terrine, fresh goat milk ricotta, burnt tomato, asparagus

Refresher

Rhubarb and Custard

Dessert

Chocolate tart, yoghurt sorbet, amarena cherries