



**Home made focaccia with rosemary or garlic bread £2.50**

**Starters**

SBR Double baked cheese soufflé

Spanish style gambas with tomato olive oil sherry and sweet garlic

Local game terrine with homemade Cumberland sauce and brioche toast

Hot smoked salmon with a green bean and hazelnut salad

Wild mushroom soup with deep fried parsley and parsley oil

Norfolk sprouting broccoli with poached free range egg and hollandaise sauce

Crème fraiche onion and smoked bacon tart topped with rocket

**Main courses**

Grilled free range chicken flavoured with smoked paprika served with Jerusalem artichoke puree, chorizo and new season leeks

Slow cooked crispy duck served with creamy mash, russet apples and sage

Suckling pig with sautéed local charlotte potatoes Savoy cabbage apple compote and chanteney carrots

Pithivier of local game with mashed swede and a rich game sauce

Roasted sea bream served with a fennel puree pancetta and salad onions

24 hour cooked brisket of beef served with a carrot puree red wine and shallot sauce

Pan fried spicy bean cakes roast sweet potatoes guacamole and a sweet chilli sauce

**Side orders all £2.50**

Black and green olives

Homemade focaccia with rosemary or garlic bread

Carrot mash or roast chanteney carrots flavoured with rosemary

Tempura of onion rings with parmesan

French style peas with lettuce and baby onions

**Two courses £18.95**

**Three courses £23.95**

## **Puddings**

Iced praline parfait with toasted almonds caramel sauce and crème anglaise

Raspberry and chocolate delice served a raspberry coulis and chocolate curls

Sticky ginger cake served with ice cream and crystallized ginger

Monta Rosa winter berries served with caramelised meringue and whipped cream

Tunisian orange cake with caramelised orange salad and cardamom cream

Lemon buttermilk pudding served with short bread and lemon sauce

Selection of English and French cheese with homemade chutney  
Celery, grapes and biscuits

### **LBV Port**

£4.25 105ml glass

### **PX Pedro Ximenez sherry**

This rich dark sweet sherry has raisin and molasses flavours great with chocolate  
or poured over ice cream!

£4.25 105ml glass

### **Dessert Wines**

#### **The stump jack sticky chardonnay Australia**

Luscious sweet wine with intense concentrated fruit flavours  
£6.50 105ml glass £17.95 half bottle

#### **Elysium Black Muscat**

Elysium is Greek for paradise

This dessert wine is deep red in colour and is great with vanilla, blue cheese  
or candle light

£6.95 glass 105ml £20.95 half bottle

#### **Chateau Theulet Monbazillac**

Luscious sweet wine made entirely from Semillon from the region next to Bordeaux  
Delicious with chesses or dessert  
£5.95 glass 105ml £17.95 half bottle

#### **Tabali late harvest Muscat**

A delicate mid weight dessert wine from Chile lovely honey and papaya flavours  
£5.50 glass 105ml £16.95 half bottle

### **Coffee/Tea**

Filter coffee £1.75, cappuccino £2.20, latte £2.20

Espresso £1.85, double espresso £2.20

Selection of English breakfast, earl grey, green tea, camomile, mint and fruit teas  
£1.75

