



NORFOLK RESTAURANT WEEK MENU 2026

2nd to 6th & 9th to 13th November

2 courses £27

3 courses £33

STARTERS

Seared Tuna

chili, wasabi mayo, furikake

Smoked Ham Hock

pickled mushrooms, black pudding, burnt apple

Norfolk Roasted Beetroots

burrata, walnut, sherry caramel

Thomas Large's Brancaster Mussels

(starter only)

garlic, shallot, white wine cream sauce, 'Holme Bakery' roll

MAINS

Brancaster Beer Battered Fish

thick cut chips, crushed peas, curried scraps

Pan Fried Sea Bass

mashed potato, samphire, clams, Norfolk cockle cream

Roast Norfolk Chicken Breast

forged wild mushroom & truffle risotto, kale, jus

Herb Gnocchi

roasted pumpkin, Binham Blue, crispy sage

DESSERTS

Sticky Toffee Madeleines

buttermilk caramel, vanilla crèmeux

Vanilla Cheesecake

Autumn blackberries, Dann's blackberry sorbet

'Fen Farm' Baron Bigod

spiced honey cake, burnt apple

Dann's Ice Cream *or* Sorbet (3scoops)

served with crumble

please ask for today's flavours

Please note, any service charge added to the bill is discretionary