**A close-up of a logo

AI-generated content may be incorrect.**

**NORFOLK RESTAURANT WEEK MENU 2025**

### **3rd to 7th & 10th to 14th November - not weekend**

**2 courses £27**

**3 courses £33**

**Served 12noon to 9pm**

**starters**

**Chargrilled Butterflied Mackerel**

dill oil, cucumber, horseradish crème fraîche

**Chicken Liver Parfait**

crumpet, Norfolk wild mushroom, truffle oil

**Autumn Roasted Beetroots**

whipped goat’s cheese, mulled pears, walnut

**Thomas Large’s Brancaster Mussels**

garlic, shallot, thyme, white wine cream sauce

**mains**

**Brancaster Beer Battered Haddock**

thick cut chips, crushed peas, tartare, curried scraps

**Pan Roast Coley**

Norfolk cockles, buttered leeks, potato, shellfish cream

**Slow Braised Beef Short Rib**

mashed potato, chimichurri, beef fat carrot

**Norfolk Pumpkin Squash**

warm chive & garlic waffle, pumpkin seed pesto, kale, sage cream

**desserts**

**Warm Toffee Apple Crumble Tart**

apple sorbet

**Buttermilk Panna Cotta**

blackberry, honey granola, gingernut crumb

**Norfolk Dapple**

hot honey toast, fig

**Dann’s Ice Cream *or Sorbet*,** *3scoops*

served with crumble

*Please ask for today’s flavours*