

Norfolk Restaurant Week 2026

STARTERS

HOMEMADE SOUP OF THE DAY Bloomer Bread (VG, GFA)

MAPLE PORK BELLY BITES Apple Puree, Crackling

BUFFALO MOZZARELLA, OLIVE & TOMATO BRUSCHETTA Red Onion & Rocket Salad,
Balsamic Dressing (V)

HEACHAM MANOR GIN & BEETROOT CURED SALMON Celeriac Remoulade, Crispy
Capers

MAINS

DUO OF LAMB Braised Lamb Breast, Cottage Pie, Green Beans, Carrot Puree,
Redcurrant Jus

BREAST OF CHICKEN Gratin Potato, Sweet Potato Puree, Tender Stem Broccoli, Red
Wine Jus

FILLET OF HAKE Pea Risotto, Roasted Vine Cherry Tomatoes, Herb Dressing

BUTTERNUT SQUASH & SWEET POTATO CURRY BASMATI Rice, Mango Chutney &
Poppadom (VG)

DESSERT

STICKY TOFFEE PUDDING Toffee Sauce, Vanilla Ice Cream

CHERRY BAKEWELL TART Cherry Compote, Clotted Cream Ice Cream

VANILLA CRÈME BRÛLÉE Vanilla Shortbread (GFA)

DOUBLE CHOCOLATE BROWNIE White Chocolate Sauce, Caramel Ice Cream (GF)

If you suffer from any allergies, then please inform a member of our waiting staff, who will be happy to assist you with your menu selection.

(GF) Gluten free, (V) Vegetarian, (VG) Vegan, (GFA) Gluten free available



AA Rosette Award