

PLANT BASED NORFOLK

A FINE DINING EXPERIENCE INSPIRED BY THE NORFOLK LANDSCAPE

8 COURSE TASTING MENU - £60
WINE PAIRING (6 GLASSES) - £38

THE OYSTER

Shiitake mushroom 'oyster', miso broth, bronze fennel, 'caviar'

CRAB & TOMATO

Banana blossom, tomato, cucumber gel

TOFISH

Nori wrapped beer battered tofu, tartar foam, Sorrel

FAROTTO

Spelt grain risotto, roast Jerusalem artichoke

WELLINGTON

Signature wellington, Chanterelle, port jus

POMME FONDANT

Fondant potato, rosemary, sage

RUM POACHED PEAR

Rum poached pear, toasted almond, caramelised oats, coconut

GATHERERS GARDEN

Chocolate tartlet, preserved garden fruits, flowers

NORFOLK IS A BEAUTIFUL COUNTY, IT HAS BEEN MY HOME AND MY RETREAT, WE BOAST ABUNDANCE OF LOCAL PRODUCE, AN AMAZING COASTLINE AND A RICH HISTORY. EACH DISH ON THIS MENU UTILISES INGREDIENTS GROWN OR FORAGED IN NORFOLK OR HAS BEEN INSPIRED BY THE NORFOLK LANDSCAPE

Thank you,

Daniel x