BENEDICTS

À LA CARTE

Flint Charmat Rosé 12 | Bramble 75 18 | Brancaster G&T 14 | Norfolk Hedgerow Negroni 15

SNACKS

(We recommend to pick 1-2 per person)

Norfolk Cheddar Gougères (v)	3.5	Cod Roe Croustade, Trout Roe, Chives	5
Golden Potato Puffs (v)	5	Pumpkin Taco (v) (*vg)	3.5
RB Fried Chicken, Korean BBQ Sauce	7	Rice Cracker, Salmon Roe, Sherry Mousse (v) (*vg)	7
Cured Tomatoes (v) (*vg)	4.5	Parker House Bread, Anchovy & Chilli | Brown Butter(v) (*vg)	5.5

STARTERS

3 GLASS WINE PAIRING 35

EGG EN COCOTTE Golden Yolkers Eggs, Parmesan, Focaccia 13.5

WOODLAND MUSHROOM TARTLET Brown Butter Sabayon, English Truffle, Apple (*vg) 14

FIRST OF THE SEASON NORFOLK PARTRIDGE Waldorf Salad, Binham Blue 15

LOCAL LINE CAUGHT SEA BASS Étuvée Cabbage, Thornham Mussels 15

MAINS

NORFOLK VENISON Swede, Parsnip, Norwich Quince 28

NORFOLK SIRLOIN OF BEEF Roscoff Onions, Braised Ox Cheek, Fermented Mushroom Purée 30

ROASTED MONKFISH Butternut Squash, Pickled Fennel, Apple & Cider Sauce 30

ENGLISH TRUFFLE GLAZED AUBERGINE Charred Sweetcorn, Kale Nage (v) (*vg) 25

SIDES

(We recommend at least 1 side per person)

BUTTERY MASHED POTATO (v) 5.5

BENEDICTS CHIPS Beetroot Ketchup (v) (*vg) 5.5

NORFOLK LEAF SALAD French Thyme Dressing, Chives (v) (*vg) 5.5

DESSERTS

BEIGNET A LA CRÈME Norfolk Blackberries, Thyme (v)(*vg) 11

BLACK FIGS Brioche, Brown Butter Ice Cream (v)(*vg) 13

CRÈME CARAMEL English Apples, Calvados 13

3 OR 5 BRITISH CHEESES Crab Apple 10 | 15

PETIT FOURS White Chocolate & Tonka Bean Marshmallow | Spiced Pear Cupcake (*vg) 4

Please inform us of any dietary requirements we should be aware of & let us know if you require vegan adaptations.
v - vegetarian | vg - vegan | *vg can be adapted to be vegan