BENEDICTS

3 COURSE MENU 62 WINE PAIRING 35

CHEF'S SNACKS

LOCAL LINE CAUGHT SEA BASS
Étuvée Cabbage, Thornham Mussels

Choose your main course:

NORFOLK VENISON
Swede, Parsnip, Norfolk Quince

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

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

3 or 5 British Cheeses, Crab Apple 10 | 15

BLACK FIGS
Brioche, Brown Butter Ice Cream

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

Please inform us of any allergies/dietary requirements or if you require vegetarian/vegan adaptations.

BENEDICTS

4 COURSE MENU 73 WINE PAIRING 45

CHEF'S SNACKS

PARKER HOUSE BREAD
Anchovy & Chilli | Caramelised Brown Butter

FIRST OF THE SEASON NORFOLK PARTRIDGE
Waldorf Salad, Binham Blue

LOCAL LINE CAUGHT SEA BASS
Étuvée Cabbage, Thornham Mussels

Choose your main course:

NORFOLK VENISON
Swede, Parsnip, Norfolk Quince

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

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

3 or 5 British Cheeses, Crab Apple 10 | 15

BLACK FIGS
Brioche, Brown Butter Ice Cream

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

Please inform us of any allergies/dietary requirements or if you require vegetarian/vegan adaptations.

BENEDICTS

TASTING MENU 82 WINE PAIRING 45

CHEF'S SNACKS

RICE CRACKER Salmon Roe, Sherry Mousse
Hand Selected Sherry to Compliment this Dish 50ml | 8

PARKER HOUSE BREAD Anchovy & Chilli | Caramelised Brown Butter

FIRST OF THE SEASON NORFOLK PARTRIDGE
Waldorf Salad, Binham Blue

LOCAL LINE CAUGHT SEA BASS
Étuvée Cabbage, Thornham Mussels

Choose your main course:

NORFOLK VENISON
Swede, Parsnip, Norfolk Quince

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

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

3 or 5 British Cheeses, Crab Apple 10 | 15

BEIGNET À LA CRÈME
Norfolk Blackberry, Thyme

BLACK FIGS
Brioche, Brown Butter Ice Cream

PETIT FOURS 4
White Chocolate & Tonka Bean Marshmallow | Spiced Pear Cupcake

Please inform us of any allergies/dietary requirements or if you require vegetarian/vegan adaptations.