# Set lunch menu: 2 Courses £23 or 3 Courses £26 Monday to Friday lunch

King prawns, Carlic, chilli, focaccia Cit-Ol Houghton Hall venison ragu, whipped polenta, parmesan, kale apple & pear crumble, varilla ice cream VCIA Cit



Marinated olives £5 | Olive & sundried tomato focaccia & butter £5

#### **Small Plates**

Olive & sundried tomato focaccia & butter £5

Red pepper hummus, pitta bread, chimichurri GFA £6

Spiced pumpkin soup, soy seeds, sourdough GF DFA £6.5

King prawns, garlic, chilli, focaccia GFA £9.5

Beetroot tartare, apple, crispy potato, tahini sauce VG GF £9

Smoked Chalk Stream trout roulade, orange gel, sourdough crisp, coriander crumb GFA £10

Braised pig cheek, rosemary polenta, apple, jus GF DFA £10

### **Sharing**

Brancaster mussels, chorizo, fries, salad, sourdough, lemon GFA £28 Smoked seafood board, salmon, mackerel, prawns, cockles, aioli, sourdough GFA DFA £22

# Nose to tail serves 2 - Thursday - Saturday dinner

Venison steak and kidney pie, pulled shoulder croquettes, cocoa and chilli loin, tenderstem, red wine & blackberry jus £48

#### **Mains**

Braised beef short rib, Guinness onions, shallot, pomme puree DFA GFA £26

Roast cabbage, beetroot, kale, crispy shallots, chimichurri VG/GF £19

Norfolk turkey, pigs in blankets, stuffing, roast potatoes, brussels, red cabbage, carrots GFA/DFA £22

Cod, Jerusalem artichoke, potato terrine, chive DFA GF £24

Beer battered haddock, triple cooked chips, mushy peas, tartare sauce GF DF £18

Wild mushroom risotto, artichoke, parmesan DFA GF £18

Houghton Hall venison ragu, whipped polenta, parmesan, kale £26

Dry aged burger, bacon jam, applewood, slaw, pickles, fries DFA GFA £18.5

## House Steaks, garden salad, fries

80z Ribeye £34 | 80z Sirloin GF DFA£32 | Bearnaise £1.5, Peppercorn £2

### **Sides**

triple cooked chips V GF DF £4.5 | fries V GF DF £4.5 | truffle & parmesan fries V DFA GF £5 leek heart, chicory, sesame yoghurt £6 | tenderstem, garlic, hazelnut DFA GF £6 | crushed new potatoes, chive DFA GF £6 | paprika & lime corn ribs GF £5 | pigs in blankets, honey mustard dressing £5.5 GF

> V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts Please let a team member know of any allergies or dietary requests An optional 10% service charge will be added to the bill