



## “EAT OUT TO HELP OUT” SET MENU

### Starters

#### “The Kings Arms” Prawn Cocktail

Atlantic prawns, baby gem lettuce, apple & Marie rose sauce

#### Tastes of Norfolk Beetroot (V)

Pickled baby home grown beets, warm goats cheese fritter, local raspberries, hazelnuts & balsamic

#### Chicken Liver & Brandy Parfait

Baby gherkins, apple & prune puree, baby herbs & toasted brioche

#### Roasted Scottish Scallops

Summer truffle parsnip puree, granny smith apple & gruyère cheese velouté

#### Today’s Freshly Made Soup (V)

Served with croutons & chives

### Main Course

#### Roasted Fillet of North Sea Cod

Cromer Crab cake, confits leeks, charred scallion, roasted cauliflower & light madras beurre blanc

#### Pan Seared Fillet of Sea Bream

“Paella Risotto” saffron, red pepper, tomato, spring onion, chorizo & Atlantic prawns & baby herbs

#### Rosemary Baked Breast of Chicken

Sautéed wild mushroom, rosti potato, tender stem broccoli & creamy madeira sauce

#### Char Grilled Aberdeen Angus 8oz Fillet (£5 supplement)

Farm field mushroom, grilled tomato, French fried onion rings, garlic butter & hand cut chips  
(Add King Prawns- £5/ Add Peppercorn sauce- £3)

#### Mature Cheddar & Bacon Burger

Ale battered onion rings, brioche bun, baby gem, tomatoes, red onion, dill pickle & skinny fries

#### Roasted Italian Polenta (V)

Salt baked celeriac, roasted artichokes, wild mushrooms, tender stem broccoli, rosemary madeira sauce

### Desserts

#### Norfolk Strawberry Tart

Strawberry sorbet, vanilla crème pâtissérie, dehydrated strawberry

#### Salted Caramel & Peanut Parfait

Chocolate brownie, bruléed banana, malted chocolate mousse & honeycomb

#### Warm Marmalade Sponge Pudding

Pistachio ice-cream, whisky, honey & orange compote

#### Dark Chocolate Truffle Torte

Brandy snap, black cherry sorbet, cherry gel & white chocolate snow

#### Fine Cheese Plate

Selection of local & European cheese, tomato chutney & water biscuits

*2 Course- £25 – 3 Course £30*

