



The Kings Arms Fleggburgh
“Norfolk Seasonal Tasting Menu”

Pre-Starter

Home-made breads

Sheringham Lobster Bisque

Saffron, garlic aioli & Parmigiana Reggiano

Pan Seared Norfolk Pigeon Breast

Norfolk pigeon breast with wild mushroom and summer risotto, confit egg yolk and grilled pancetta
Porta 6 Vinho Regional Lisboa, 2018, Portugal

Pan Seared Fillet of Bass

Seared scallop, Norfolk mussels, samphire, garlic crevette & beurre blanc
Sauvignon Blanc, Cloud Island, New Zealand 2016

Roasted Red Deer (Venison) Loin

Dauphinoise potatoes, salt baked beetroot, yeasted celeriac puree, “Colman’s”
sprouts, baby turnip & port jus
Shiraz-Malbec, Elementos San Juan, Argentina, 2017

Passionfruit Sorbet

Salted Caramel & Peanut Butter Parfait

Chocolate brownie, bruléed banana, malted chocolate mousse & honeycomb
Muscat, Beames De Venise, France, 2013

Fine Cheese Selection Plate

Selection of European, British & local cheeses, chutney and water biscuits
(£7 supplement)

Coffee & Petit Fours

£39.95 per person for the tasting menu /wine flight £24 per person
Menu must be taken by the table

Head Chef & JRE United Kingdom Mark Dixon