

### FROM THE CELLAR

LAURENT- PERRIER

'La Cuvée' Brut  
Champagne  
£100

Friday 11<sup>th</sup> April

### WHAT LARA'S DRINKING

HUGO SPRITZ

### OUR SUPPLIERS

Somerleyton Estate 0 miles  
Clinks Care Farm 4 miles  
Wheatacre Hall Farm 5 miles  
Old Hall Farm 15 miles  
Fen Farm Dairy 15 miles

### STARTERS

Selection of Fritton baked bread  
with Yare Valley rapeseed oil & apple balsamic or Old Hall Farm butter 7.50

Chicken, leek and wild garlic broth with sourdough 9.50

Somerleyton cured beef with kitchen garden salad and sweet mustard 12.50

Portwood Farm asparagus with Yare Valley rapeseed oil vinaigrette 10.50

Cromer Crab on sourdough toast 12.00

### MAINS

Thatched House pork chop with sauerkraut and grain mustard sauce 22.00

Suffolk Red Poll fillet steak with green peppercorn sauce, watercress salad and fries 35.00

Somerleyton Fallow Deer salad with kitchen garden sprouting broccoli and pickled walnuts 24.00

Fillet of seabass with Portwood Farm asparagus and butter sauce 26.00

Fritton beef burger with cheddar, pickles romaine lettuce and  
Red onion marmalade with fries 18.00

Beer battered North Sea Cod with  
chunky chips, crushed peas and tartare sauce 19.50

Suffolk Gold polenta with wild garlic and oyster mushrooms 9.00/18.00

### SIDES 4.50

Fries

Chunky chips

Kitchen garden salad

Roasted vegetables

Buttered greens

## **DESSERTS**

### Affogato

Lakenham Creamery vanilla ice cream with an espresso shot 5.50

Chocolate mousse with chocolate shards 9.50

Whipped St. Jude curd with apple and rhubarb compote and Suffolk honey 9.50

Norfolk treacle tart with Wheatacre Hall Farm double cream 9.50

## **FARMHOUSE CHEESE**

Suffolk Gold, Raedwald and Blue Monday 15.00

*served with crackers, Old Hall Farm Butter, celery and membrillo*

Game may contain shot.

Please speak with a member of our team if you have any dietary requirements or questions  
The kitchen handles common allergenic ingredients, and we cannot guarantee below trace amounts