

**- Chefs Complimentary Bread & Amuse Bouche -**



**Starters**

**Beef Carpaccio**

*Caper berries, parmesan, truffle*

**Sea Bream Ceviche**

*Avocado & coriander puree, diced mango, squid ink tuile*

**Torched Mackerel**

*Gooseberry, radish, cucumber, horseradish buttermilk, shiso*

**Heritage Tomatoes**

*Watermelon, elderflower, English pecorino, sourdough crumb*

**Mains**

**Beef Fillet**

*Crispy featherblade, potato terrine, watercress, red wine sauce*

**Salt aged Duck Breast**

*Crispy leg, Hen of the Woods mushroom, Granny Smith, Tilia turnips, walnut crumb*

**Lamb Rump**

*Pressed shoulder, Wigmore cheese, Jersey Royals, peas, broad beans*

**Sea Bass**

*Courgette, white peach, basil, dashi sauce*

**Truffle Maple Glazed Celeriac (Ve)**

*Bulgar wheat, apple, pickled walnut, truffle*

**Desserts**

**Banana Souffle (v)**

*Chocolate Baileys sauce, Baileys yoghurt ice cream*

**Maids Head Royal Feuilletine (v)**

*Chocolate sponge, hazelnut praline, 70% dark chocolate & caramel mousse, chocolate sorbet*

**Apricot & Thyme Bakewell (v)**

*Apricot mousse, vanilla malt ice cream*

**Strawberry & Vanilla Tonka Gateau (v)**

*Strawberry sorbet, forest berry gel*

**Fruit Salad (VE)**

*Refined fruit salad, elderflower syrup – Choose from our sorbet selection*

**Maids Head Cheeseboard (v)**

*Selection of Norfolk and English cheese, homemade chutney, artisan cheese biscuits, grapes, pickled celery*

**Coffee & petit fours £4.95**

**2 Courses £45 3 Courses £55**

If you suffer from any food allergies, please inform a member of staff as we have additional information and options for you.

Please be aware a discretionary 10% service charge will be added to the bill, please let us know if you would like this to be removed.