



Sample Evening Menu

Starters

- Seasonal Soup - served with fresh bread (v)(vg) £7.50
Goats Cheese Mousse - variations of pickled vegetables, croutons (v) £9.50
King Prawns – tomato, garlic & parsley £11.95
Weybourne Crab Cakes – rocket, mango, salsa & herb oil £11.95 (*)
Apple and Blue Cheese Salad – lemon vinaigrette (v) £8.50
Chicken Liver & Brandy Parfait - chutney & croutons £9.75

Mains

- Duo of Lamb - lamb rump and shepherd's pie, red wine jus £27.95
Fillet Steak - mushroom, tomato, peppercorn sauce, dauphinois £36.95
Chicken Alexandra – mushroom, white wine & pâté sauce, mashed potato, mixed vegetables £24.50
Pan Seared Sea Bass Fillet – potatoes and leek gratin, green beans & peas, creamy white wine sauce £24.50
Fish Board – dressed crab, smoked salmon, cream cheese, croutons, a prawn cocktail with marie rose sauce £29.50
Panko Hake – crushed peas, sauteed new potatoes, tartare sauce £24.95
Butternut and pea risotto (v) £21
Tomato, red pepper & chilli linguine (v)(vg) £19.50

Desserts

- NORTH42 Trifle (v) £9.50
Eton Mess - chantilly cream & berries (v) £9.50
70% Chocolate Brownie - mango purée, vanilla ice cream (v) £9.50
Lemon Drizzle – light sponge, chantilly cream, meringue pieces (v) £9.50
Selection of Cheeses - crackers and chutney (v) £12.95
Ice cream or sorbet scoop (v)(vg) £3 per scoop

Sides

- Seasonal vegetables (v) £4.50
Dauphinoise potatoes (v) £4.50

*All our produce is purchased from Norfolk locally. If you have any allergies, please inform our serving staff.
Ask one of our members of serving staff for the specials of the day. (*) Subject to availability.*