

## The Kings Lunch or Dinner STARTERS

Norfolk Dapple Souffle Leeks, potato puff

Stow Farm Terrine Sourdough toast, rhubarb chutney, (GF option available)

Smoked Salmon (GF)
Whipped Saint Jude's curd, asparagus & lemon salad

## MAIN COURSE

Wild Mushroom Risotto
Pickled mushrooms, parmesan & hazelnut tuile
(GF & VG option available)

Sea Bream
Pickled cucumber, wasabi gel, edamame bean salad,
Parisienne ball potato, nori powder
(GF option available)

Pork Loin Chop (GF) Mustard mash, apple purée, Stow Farm pancetta, pea & cream sauce

## **DESSERTS**

Chocolate Tart
Chocolate soil, chocolate sorbet

Coconut Pannacotta
Pineapple salsa, mango sorbet, white chocolate crumb
(VG option available)

Duo of local Cheeses Artisan biscuits, pickled grapes, celery (GF option available)

\*Please note this offer runs from Wednesday to Saturday lunch service