



# THE NORFOLK RIDDLE

## SAMPLE MENU

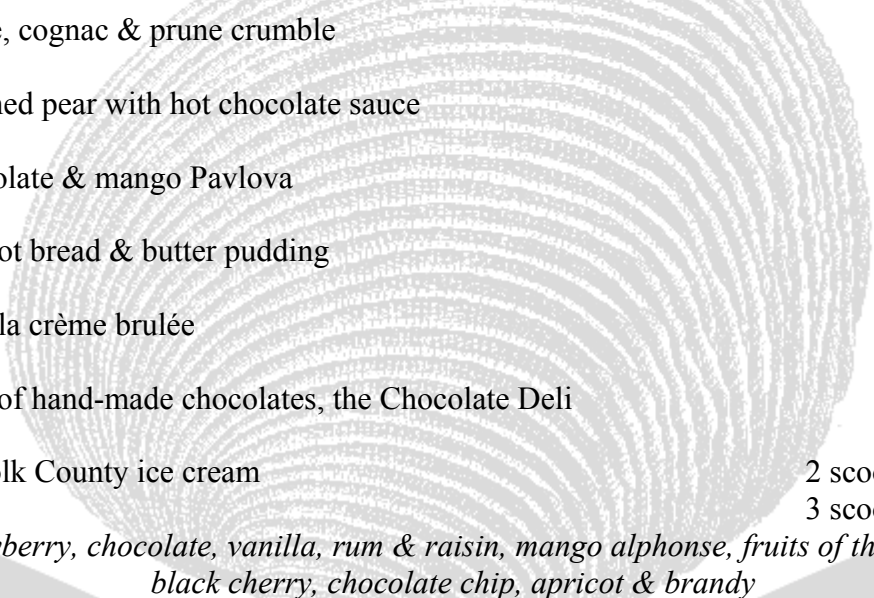
### STARTER

Soup of the day, please ask for today's choice	3.95
Deep fried brie with roasted plum tomato, rocket & balsamic glaze	5.25
Baby spinach, caramelised pecan nuts & Stilton salad	5.50
Smoked mackerel, beetroot & horseradish pate, toasted bread	5.75
Crayfish cocktail with sweet chilli dressing	6.00
Crispy belly pork with Walsingham honey, spiced red cabbage salad	6.25
Sundried tomato cheese cake with smoked salmon & cucumber relish	6.50
Sautéed scallops with butternut squash puree & crispy bacon	8.00

### MAIN COURSE

Beef bourguignon with mash & roasted vegetables	11.50
Slow roasted belly pork with apple sauce & sage jus	11.95
Pheasant breast with creamy mushroom & brandy sauce, nutmeg dumpling	13.75
Oven roasted salmon supreme with spinach, tomato & garlic butter	14.00
Roasted Walsingham partridge with confit red cabbage & roasted shallots	14.50
Grilled rib eye steak with sautéed mushroom & peppercorn sauce	15.95
Saffron & pea risotto with parmesan shavings & poached egg	9.50
Battered haddock or cod & chips with mushy peas	9.50
Deep fried scampi & chips	8.50

## DESSERT



Apple, cognac & prune crumble	4.00
Poached pear with hot chocolate sauce	4.00
Chocolate & mango Pavlova	4.00
Apricot bread & butter pudding	4.00
Vanilla crème brûlée	4.00
Plate of hand-made chocolates, the Chocolate Deli	4.75
Norfolk County ice cream	2 scoops 3.50 3 scoops 4.50
<i>Strawberry, chocolate, vanilla, rum &amp; raisin, mango alphonse, fruits of the forest, black cherry, chocolate chip, apricot &amp; brandy</i>	



Cafetière of coffee	small 2.00 large 3.80
Espresso	single 1.70 double 2.50
Cappuccino	2.10
Mint tea	1.80

Please let a member of staff know if you have any allergies.  
The restaurant is only suitable for quiet well behaved children