

TASTE *of the* SEASONS

Autumn

Granny's Garden

Layers of wild rabbit, pickled baby carrots & leeks wrapped in pancetta & served with a quince jelly

Taste of the seaside

Cromer crab topped with a creamy Parmesan sauce on a toasted garlic croustade accompanied by popcorn cockles

Fresh and fruity

Elderberry sorbet & clementine sorbet

Nice & Pink

31 day aged venison loin, served pink, on a mini buttered fondant potato & accompanied by parsnip purée and golden roasted baby beets

Autumn Pudding

Sloe gin and autumn forest fruits: blackberries, plums, gooseberries & blueberry pudding served with crème anglaise