

# Specials

## Roasted Fillet of Turbot

set on homemade saffron tagliatelle, with samphire & prawns  
finished with a white wine & cream fish stock velouté £24.95 (GF)

## Large Skate Wing

roasted & dressed with a lemon, caper & apple butter sauce  
served with skinny fries & mixed leaves £22.95 (GF)

## Fillet of Stone Bass

served on Cromer crab risotto with baby spinach, local asparagus  
& a lobster beurre blanc sauce £22.95 (GF)

## The Parson's Summer Poach

monkfish, cod cheeks, clams, calamari & King prawns  
poached in a wonderfully vibrant sauce of  
Ouzo, tomato & orange, saffron, chilli, coconut & mint  
with House garlic toasts £18.95 (GF adaptable)

## Chargrilled Tuna Niçoise

warm salad of potatoes, green beans, olives, tomatoes, anchovies, soft boiled egg  
& Chef's special dressing, topped with a succulent tuna steak, served pink £18.95

## Chef's Potato, Spinach & Parmesan Gnocchi

homemade fluffy potato dumplings in a tomato, basil & mascarpone sauce  
with baby spinach & asparagus £15.95

## Panko Coated Fillet of Chicken

packed with wild garlic butter, set on sautéed potatoes, chorizo & a medley of vegetables  
– sugar snaps, mange tout, courgette, carrots & baby corn £17.95 (GF)

## Roasted Rump of Lamb

served pink with rosemary crust, mini ratatouille  
Parmesan croquettes, salsa verde  
vine roasted cherry tomatoes & a red wine jus £23.50

## Slow Roasted Pork Belly

with celeriac purée & potato mash, caramelised apple  
apple gel, tenderstem & an Aspalls' cider jus £18.95

Food Allergies and Intolerances: All our dishes are prepared in a kitchen where nuts, cereals containing gluten, and other allergens are prepared, and our menu descriptions do not list all ingredients. If you require any advice about ingredients, please do ask your server before ordering your food. Please note that whilst every care is taken, fish dishes may contain small bones, and some game items may contain shot.