



The Kings Arms Fleggburgh
“Norfolk Seasonal Tasting Menu”

North Norfolk Lobster Bisque
Aged parmesan & saffron aioli

Roasted Cauliflower, Artichoke & Polenta (V)
Yeastied cauliflower puree, pickled green grape, white truffle, nasturtium & 58oc confit yolk
Chardonnay, Spearwood, Australia, 2015

Norfolk Cromer Crab
Samphire, dehydrated cherry tomatoes, apple, celery, squid ink crisp & smoked tomato water
Sauvignon Blanc, Cloud Island, New Zealand 2016

Herb Crusted Rump of Suffolk Lamb
Thyme baked potato terrine, ratatouille, tender stem broccoli, roasted artichoke,
broad beans, red pepper puree & Sheppard's pie
Shiraz-Malbec, Elementos San Juan, Argentina, 2017

Blackberries, Elderflower & Blackcurrant
Elderflower drizzle sponge, yogurt, fresh Fleggburgh blackberries, blackcurrant sorbet & verbena
Muscat, Beaumes De Venise, France, 2013

Malted & Salted Chocolate Mousse

Fine Cheese Selection Plate
Selection of European, British & local cheeses, chutney and water biscuits
(£7 supplement)

Coffee & petit fours

£39.95 per person for the tasting menu /wine flight £24 per person
Menu must be taken by the table

Head Chef & JRE United Kingdom Mark Dixon