



**The Kings Arms Fleggburgh
Dinner Menu**



To Start.....

Sheringham Lobster Bisque

Saffron, garlic aioli & Parmigiana Reggiano

£7.95

Tastes of Norfolk Beetroot Salad (V)

Pickled baby home grown beets, goats cheese beignets, goats curd, baby watercress, toasted hazelnuts, balsamic and raspberry's

£7.50

“The Kings Arms” Prawn Cocktail

Atlantic prawns, avocado, pea-shoots, apple & baby gem lettuce

£7.95

Pan Seared West Coast King Scallops

Crispy Pigs head, bramley apple puree, smoked cured belly ham & dill pickled cucumber

£9.95

Pan Seared Norfolk Pheasant Breast

Norfolk pigeon breast with wild mushroom and summer risotto, confit egg yolk and grilled pancetta

£8.95 (pigeon may contain shot)

Local Brancaster Mussels “Marinières”

Steamed with white wine, shallots, garlic, bay & double cream

£8.95

Chicken Liver & Brandy Parfait

Baby gherkins, apple & prune purée, baby herbs & toasted brioche

£7.50

“Classic” Aberdeen Angus Beef Tartar

Spiced & smoked dashi beef tea, hen's yolk & pickles & crispy onions

£9.95

Please notify staff of any dietary requirements or intolerances at the time of ordering





Main Courses.....

Pan Roasted Fillet of North Sea Cod

“Paella” Risotto, red peppers, tomato, spring onion, coriander, squid, Spanish chorizo, Atlantic prawns & baby herbs

£19.95

Grilled Wild Atlantic Halibut

Shrimp sauce, sautéed wild mushrooms, baked potato terrine, local kale & Kings Lynn brown shrimps

£23.95

Roasted Fillet of Loch Duart Salmon

Wilted baby home grown spinach, red onion marmalade, warm tomato vinaigrette & buttered new potatoes

£19.95

Belly & Fillet of Dingley Dell Pork

Fondant Potato, salt baked kohlrabi, lovage, black pudding, tender stem broccoli, bramley apple puree & rich cider jus

£17.95

Norfolk Roasted Red Deer (Venison) Loin

Dauphinoise potatoes, salt baked beetroot, yeasted celeriac puree, “Colman’s” sprouts, baby turnip & port jus

£24.95

Fillet of 36 Day Aged Aberdeen Angus Beef

Baby carrots, beetroot, celeriac, fondant potato, wild mushrooms, buttered spinach, hollandaise & lardon jus

£24.95

Rosemary Baked Breast Of Free Range Chicken

Sautéed wild mushrooms, rosti potatoes, tender stem broccoli & creamy madeira sauce

£16.95

Roasted Italian Polenta (V)

Roasted artichokes, wilted baby spinach, tender stem broccoli, chestnut mushrooms, roasted celeriac & madeira creams reduction

£14.95

Butternut Squash Risotto (V)

Finished with tempura broccoli, aged parmesan, crispy sage & crème fraiche (V)

£14.95

(Please ask for our vegetarian menu)





Today's Special

Herb Crusted Rump Of Suffolk Lamb

Thyme baked potato terrine, ratatouille, tender stem broccoli, roasted artichoke, broad beans, red pepper puree & shepherd's pie

£22.95

From The Chargrill

All of our Beef is Prime Aberdeen Angus Beef & aged for a minimum of 36 days

10oz Sirloin	£22.95
10oz Rib-eye	£22.95
8oz Fillet	£24.95

All chargrilled steaks served with grilled Waveney Farm field mushroom, Tomato, French fried onion rings, maître d'hôtel butter & hand cut chips

Sauces

Binham blue cheese, Peppercorn, Sauce Diane, Sauce Béarnaise
£2.95

Sides

Tender stem broccoli / Garden Peas £2.95

Mixed garden salad £2.95

Feta, onion, tomato & balsamic salad £2.95

Caesar Salad £3.95

Skinny Fries £1.95 *Hand cut chips* £1.95

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Desserts.....

Sticky Toffee Pudding

Muscovado butterscotch sauce & stem ginger ice-cream
£7.50

Yorkshire Rhubarb

Vanilla poached rhubarb, burnt orange sponge, crème patisserie, pomegranate & rhubarb sorbet
£7.50

Sicilian Lemon Meringue Tart

Lime mojito sorbet & lemon curd
£7.50

Mango & Passionfruit Cheesecake

Toasted coconut, oat & honey crumble, passionfruit curd & mango salsa
£7.50

Warm Marmalade Sponge Pudding

Pistachio ice-cream & whisky, honey & orange compote
£7.50

Hot Dark Chocolate Fondant

Pistachio snow, cocoa & white chocolate ice-cream
£7.50

Salted Caramel & Peanut Butter Parfait

Chocolate brownie, bruléed banana, malted chocolate mousse & honeycomb
£7.50

Fine Cheese Plate

Selection of local & European cheeses, tomato chutney and water biscuits
£7.95

Hot Beverages

Tea (Choice of Tea's & Infusions Please Ask)	£3.50
Black Coffee	£3.50
White Coffee	£3.80
Americano	£3.80
Espresso	£2.90 (D) £3.80
Cappuccino	£3.80
Latte	£3.80
Hot Chocolate	£3.80
(Liqueur Coffees available on request)	

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