



**The Kings Arms Fleggburgh  
Dinner Menu**



## To Start.....

### Soup of the Day (V)

Finished with Chives & croutons

£5.95

### Grilled Local Norfolk Asparagus (V)

Grana Padano crumble, beurre noisette emulsion, baby watercress, fried hens egg & rapeseed oil

£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 Pigeon Breast

Merlot red wine & beetroot risotto, smoked pancetta, fresh horseradish & port jus

£7.95 (pigeon may contain shot)

### Cromer Crab Salad

Warm crab fritters, pink radish, orange, apple, endive leaves & pea shoot

£8.50

### Chicken Liver & Brandy Parfait

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

£7.50

### Rare Fillet of Beef Salad

Cropwell Bishop stilton, baby water cress toasted hazelnuts & truffle oil

£7.95

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



## Main Courses

### **Pan Roasted Fillet of North Sea Cod**

Crispy Cromer crab cake, butter confit leeks, madras roasted cauliflower,  
parmentier potatoes & chive beurre blanc

**£18.95**

### **Roasted Fillet Of Sea Bream**

Tomato & kafia lime leaf ragout, wilted baby spinach, saffron potatoes  
braised puy lentils, baby basil & tempered tender stem broccoli

**£19.95**

### **Seared Fillet of Loch Duart Salmon**

Norfolk marsh samphire, roasted garlic crevette prawn, crushed new potatoes  
& wild garlic salsa verde

**£19.95**

### **Belly & Fillet of Dingley Dell Pork**

Smoked pancetta bon bon, celeriac purée, heritage carrots, black pudding,  
Chargrilled pineapple tender stem broccoli & rich cider jus

**£16.95**

### **Rump of Spring Suffolk Lamb**

Fondant potatoes, pea purée, tender stem broccoli, broad beans, roasted  
red pepper, lamb belly & jus

**£19.95**

### **Fillet of 36 Day Aged Norfolk Beef**

Rosti potato, baby carrots, beetroot, celeriac, wild mushrooms,  
buttered spinach, hollandaise & lardon jus

**£23.95**

### **Rosemary Baked Breast Of Free Range Chicken**

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

**£15.95**

### **Roasted Italian Polenta (V)**

Roasted artichokes, wilted baby spinach, chestnut mushrooms,  
roasted celeriac & madeira cream

**£13.95**

### **“Pealla” Risotto (V)**

Red pepper, tomato, spring onion, coriander, Spanish saffron  
finished with aged parmesan & a pea-shoot and endive salad

**£13.95**



**\*Today's Special\***

**Pan Roasted Breast Of Gressingham Duck**

Parsnip purée, sticky red cabbage, sautéed chestnut mushroom, pak choi,  
fondant potato, duck skin crumble & rich aromatic jus

**£21.95**

**From The Chargrill**

All of our Beef is aged for a minimum of 36 days and locally  
reared in the Norfolk countryside

10oz Sirloin    £21.95

10oz Rib-eye    £21.95

8oz Fillet    £23.95

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 £2.95*

*Mixed garden salad £2.95*

*Feta, onion, tomato & balsamic salad £2.95*

*Skinny Fries £1.95*

*Hand cut chips £1.95*

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## Desserts

### Gin Poached Yorkshire Forced Rhubarb

Ginger & Orange sorbet, ginger crumble, crème patisserie, sesame tuile biscuit  
& set vanilla cream  
£6.95

### Dark Chocolate Fondant

Pistachio snow, cocoa & white chocolate ice-cream  
£6.95

### “Peach Melba”

Poached & bruléed peach, blood peach purée, Madagascan vanilla ice-cream,  
meringue & almond  
£6.95

### Salted Caramel & Peanut Butter Parfait

Chocolate brownie, bruléed banana, malted chocolate mousse & honeycomb  
£6.95

### Lemon Meringue Tart

Sicilian lemon tart, Italian meringue & crème fraîche sorbet  
£6.95

### Fine Cheese Plate

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

## Hot Beverages

Tea	£1.90
Black Coffee	£2.00
White Coffee	£2.00
Americano	£2.00
Espresso	£1.40 (D) £2.40
Cappuccino	£2.20
Latte	£2.20
Hot Chocolate	£2.00

(Liqueur Coffees available on request)

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