



**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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