



## Kings Arms Set Lunchtime Menu

### To start.....

#### **Tastes of Norfolk Beetroot Salad (V)**

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

#### **Chicken Liver & Brandy Parfait**

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

#### **“Gin & Tonic” Cured Wild Fjord Sea Trout**

Smoked trout mousse, warm trout cake, blow torched cucumber, pea & dill emulsion

### Main course.....

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

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

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

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

#### **Green Pea & Mint Risotto (V)**

Finished with aged parmesan, tempura tender stem broccoli & pea shoots

### Dessert.....

#### **Warm Marmalade Sponge Pudding**

Pistascio ice-cream & whisky, honey & orange compote

#### **Salted Caramel & Peanut Butter Parfait**

Chocolate brownie, bruleed banana, malted chocolate mousse & honeycomb

#### **Fine Cheese Plate**

Selection of local & European Cheeses, water biscuits & chutney

2 Course £18 & 3 course £22

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