



Kings Arms Set Lunchtime Menu

To start.....

Cromer Crab Salad

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

Grilled Local Norfolk Asparagus (V)

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

Chicken Liver & Brandy Parfait

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

Main course.....

Roasted Fillet Of Sea Bream

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

Belly & Fillet of Dingley Dell Pork

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

“Paella” Risotto (V)

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

Dessert.....

Salted Caramel & Peanut Butter Parfait

Chocolate brownie, bruleed banana, malted chocolate mousse & honeycomb

“Peach Melba”

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

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