

T A M B U R L A I N E

STARTERS

Hot Smoked Salmon, Asparagus Salsa, Saffron Rouillie, Nori Toast	8.50
Binham Blue Cheese Mousseline, Pear and Walnut Salad, Rosemary Biscuit	7.00
Heirloom Tomatoes and Beetroot Salad, Tomato Focaccia	7.00
Smoked and Cured Ham Hock, Pickled Vegetables, Confit Duck Yolk	7.50
Grilled Breast of Wood Pigeon, Puy Lentils, Pickled Girolles, Parsnip	7.50
Crab & cucumber cannelloni, chilli, lime & coriander	8.50

MAIN

Truffle Gnocchi, Parmesan, Pumpkin Seed Oil	17.00
Rump of Lamb Provençal, Confit Shoulder, Spiced Aubergine	24.00
Seared Scallops, Saffron Potatoes, Leek, Peas, Crispy Rocket	25.00
Free Range Blythburgh Pork Four Ways, Heritage Carrots, Aspath Cyder Sauce	21.50
Homemade Linguine, artichoke caponata, salsa verde	16.00
Sea bass, Thai basil mash, chorizo, piquant peppers	22.00

GRILL

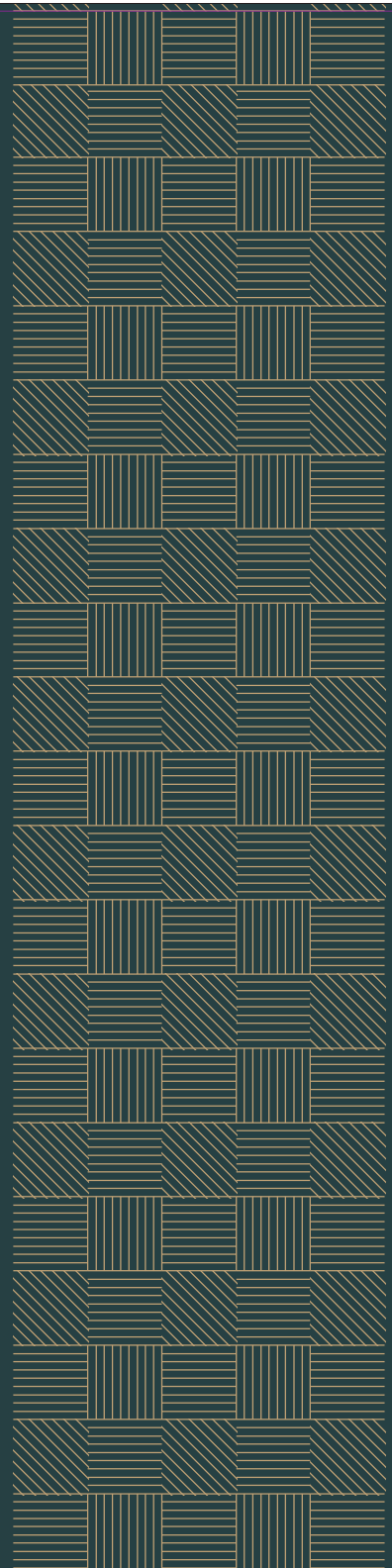
Norfolk Black Chicken Supreme	19.50
8oz Rib Eye of Rare Breed Beef	25.00
6oz Yellow Fin Tuna Steak	21.50
10oz Barnsley Lamb Chop	23.50

SIDES

Chunky beef dripping chips	3.50
Tamburlaine salad	3.50
Sautéed roots & greens	3.50
Champ mash	3.50
Stem broccoli with almond butter	3.50

DESSERTS

Iced Lemon Meringue Parfait, Confit Fennel, Cinnamon Beignets	6.50
Vanilla Panna Cotta, Stewed Rhubarb, Ginger Jelly	6.00
Pineapple, Dried Raspberry, White Chocolate, Mango Chilli Sorbet	6.50
Selection of Ice Creams and Sorbets	6.00
East Anglian Cheese Selection, Artisan Biscuits, Chutney, Grapes, Celery	8.50
Strawberry Cheesecake, Maple Basil & Strawberry Sorbet	6.50



TAMBURLAINE