

WIVETON BELL

BLAKENEY

SET 3 COURSE MENU

£30 for 3 Courses

STARTERS

Fillet of Beef Tartare

Pickled Shallot Rings, Chive Emulsion, Truffle Confit Egg Yolk, Sourdough Crumb g / e / sd / m

**Wiveton Bell Recommends a dry and fruity white Wine*

'Chenin Blanc, Free Run, M.A.N'

Soup Of the Day

Seasonal Soup, Sourdough g/d/c/sd

**Wiveton Bell Recommends a fruity Dry Rose 'Rioja Rosado, Sierra Cantabria'*

Twice Baked Binham Blue Cheese Souffle

Baby Spinach, Pickled Celery, Candied Walnuts Parmesan g/e/d/m/sd/c/n

**Wiveton Bell Recommends a Dry, Oaked White Wine 'Viognier Reserva, Santa Ana'*

MAINS

Pan Fried Skrei Cod

Cromer Crab Dauphines, Vanilla Velouté, Buttered Seaweed, Wild Garlic f/c/d/sd/by

**Wiveton Bell Recommends a Dry, fruity White Wine 'Sancerre, Les Grandmontains Blanc'*

Ballotine Of Chicken

Chicken Tarragon and Truffle Mousse, Gruyere Gnocchi, Purple Sprouting Broccoli Puree, Jus d/g/e/sd/c/s

**Wiveton Bell Recommends a light or medium bodied Red Wine*

'Norfolk's own Winbiri Vineyard Pinot Noir' or 'Pinot Noir Les Mougeottes'

Winter Squash Risotto

Toasted Pecans, Binham Blue, Roasted Red Pepper, Pickle Shallots, Chive Oil v/d/sd

**Wiveton Bell Recommends a creamy, oaked white wine*

'Chardonnay Reserve, Australia'

DESSERTS

Caramel Baked Apple

Granny Smith Sorbet, Coconut Yoghurt, Pecan Streusel, Olive oil and Polenta Cake g / n / Vegan

Wiveton Bell Recommends a Tawny Fortified Wine

'D'arenberg Fortified'

Lemon & Lavender Posset

White Chocolate, Pistachio, Lemon Curd, Raspberry And Champagne Sorbet g/d/e/n

Wiveton Bell Recommends a Sweet Riesling

'Yealands Noble Riesling'

Norfolk Baron Bigod Cheese

Artisan Biscuits, Condiments g/d/sd

Wiveton Bell Recommends a creamy, nutty Sherry

ALLERGEN KEY

Gluten - g Egg - e Fish - f Crustaceans - cr Molluscs - bv Peanuts - p Dairy - d Nuts - n
Celery - c Mustard - m Sesame - s Soybeans - sb Sulphites - sd Lupin - l Vegetarian - v