THE SQUIRRELS DREY

Sporle, Kings Lynn, PE32 2DR +44 (0) 1760 788101

Two-Course £25 / Three Course £32

ON ARRIVAL

Sun blushed tomato and olive artisan bread, harissa butter

STARTERS

Smoked sea salt and pepper popcorn cockles, sweet chilli red wine vinegar | GF

Hay baked quail, pickled brambles, black pudding scotch egg, liquorice jus

MAINS

Roast cod loin, charred leeks, mussel hash, tomato bisque, thyme creme fraiche | GF

Herb pork loin, leek and gammon pudding, smoked mash, heritage carrots, spiced allotment apple puree

DESSERTS

Belgium chocolate and hazelnut ganache torte, malt ice cream, salted caramel | GF N

Norfolk cheddar, sea salt and thyme crackers, pear, date and ale chutney | GF (£4 supplement)

Two scoops of homemade ice cream

Coffee and Cream | GF

Pistachio, cardamon, rose petal and saffron | GF

Belgium chocolate, amaretti and toasted almonds | N