

# THE SQUIRRELS DREY

- DECEMBER MENU -

## STARTERS

Rustic oven baked ciabatta bread, provencal herbed olives, balsamic oil. V £5

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Roast chestnut and creme fraiche soup, toasted pumpkin seed, smoked bacon. GF £5

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Deep fried crispy popcorn cockles, sweet chilli and red wine vinegar. GF £6.50

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Roast pumpkin tortellini, chestnut and sage beurre noisette. V £6.50

## MAIN COURSES

Slow braised beef and ale pie, shortcrust pastry, caramelised onion,  
wilted kale, horseradish mash. £13

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Oven roasted Norfolk chicken, chorizo and sweet potato tagine,  
cracked pepper parsnip crisps. £14

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Almond crusted sea bream, braised leeks, broad beans,  
potato and Thames cockle chowder. GF £15

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Pan seared pork tenderloin, winter pulses and lentil bonbons, crushed broad beans,  
smoked pancetta, liquorice jus. £15

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Smoked norfolk venison and blackberry sausages, wilted kale, roast baby potatoes,  
sweet port jus. GF £13

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Roast honey fig and goats cheese tart, poached sweet cranberry and thyme polenta salad,  
toasted pistachio pesto. V £13

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Norfolk lamb and rosemary patty, toasted bap,  
thrice cooked chunky chips, pickled winter slaw,  
spiced cranberry marmalade. GF £13

