

Spring Menu 2017

Open daily from 6.30pm



Nibbles....

Olives, crisps or salted roasted broad beans £3.30 each

Starters

Soup, seasonal from the veggie basket brought to us by local producers & gardeners, served with homemade bread (v) £6

Fennel, orange & quinoa salad with pine nuts & a tahini dressing £6.50

Charred mackerel fillet, pea & shallot salsa, wild garlic aioli £6.50

Chicken & pork terrine, with prune & pistachios, carrot salad £7.50

Cured salmon, pomegranate & mint glaze, tahini cauliflower mash £7.50

Norfolk asparagus, poached egg, wild garlic aioli & smoked bacon crumb £6.50

Mains

Pork & rabbit pithivier, parsnip puree, crispy kale, mustard crème fraiche sauce £17

Spring lamb rump cooked medium rare, crispy spiced lamb neck, smoked aubergine puree, mint vinaigrette £24 (£5.00 supplement for dinner, bed and breakfast guests)

Butter poached sea trout, salt baked Jersey royals, spring chard, dill & anchovy salsa £20

Pan-fried cod fillet, salt cod croquettes, spinach & garlic velouté, lemon oil & crispy capers £18

Goats cheese polenta with mushrooms, spinach & herbs, leek tempura (V) £14

Cauliflower risotto, curried cauliflower steak, herby crumb (V) £14

Extras;

Roasted new potatoes £3.25

3 mixed seasonal vegetables £3.25

Desserts

Banana & blueberry cake, caramel sauce, vanilla ice cream 6.50

Apple & cinnamon bread & butter pudding, vanilla ice cream £6.50

Dark chocolate ganache, peanut butter ice cream, caramel, peanut brittle £7

Baileys mocha sundae...coffee ice cream, baileys, honeycomb£7

Lemon curd tart, lemon cream cheese & baby meringues £6.50

The full cheese plate; local cheeses, biscuits & quince with roasted nuts £9

Selection of Jules's homemade petit fours & a coffee £5.95

Vanilla, coffee ice cream or blackcurrant sorbet all £2 per scoop

Boozy option...

Our dessert cocktails are served with a homemade petit four (not included in dinner, bed & breakfast rates)

In a nutshell £10.25

Vodka, disaronno, coffee liqueur & double cream is blended to create this delectable & indulgent nutty treat

Baileys Framboise £10.25

We can't have dessert cocktails without including Baileys! This blend of classic Irish cream, raspberry & coffee liqueur is pure indulgence in a glass

VaVaVoom(Non-alcoholic) £5.95

Freshly iced coffee is shaken with cream, vanilla syrup & chocolate to create this divine dessert cocktail

Strattons makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. As Strattons prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation & cannot take responsibility for any adverse reaction that may occur.