

## À La Carte

### TO START

Black Pudding & Apple Tart, Black Onion Seeds, Smoked Onions, Chorizo Oil (NF) £11.50

Soy & Ginger Glazed Lamb Cutlet, Pickled Cabbage, Mango & Chilli Salad (NF)(DF)(GF) £12.25

Cromer Crab Salad, Grapefruit, Heritage Tomato, Lemongrass & Ginger Vinaigrette, Crab Cream (NF)(GF) £12.25

Asparagus, Wild Garlic Hummus, Spring Onion Dressing (VE)(NF)(GF) £11.50

### MAIN COURSES

Confit Duck Leg, Pomme Purée, Honey Glazed Baby Carrots, Steamed Kale, Spiced Duck Jus (NF)(GF) £23.95

BBQ Glazed Slow Cooked Short Ribs, Chilli Salted Sweet Potato Fries, Apple Slaw (NF)(DF)(GF) £27.75

Fillet of Sea Trout, Coriander, Chilli & Lime Dressed Noodles, Crispy Salt & Pepper Seaweed (NF)(DF) £21.90

Fillet of Hake, Grilled Potato, Golden Beetroot & Radish Salad, Herb Yogurt Dressing (NF)(GF) £21.25

White Wine & Garlic Cream, Cavatappi, Girolles & Baby Spinach, Parmesan Crumble & Crispy Onion (V)(NF) £19.25

### ACCOMPANIMENTS

Triple Cooked Chips, Rosemary Sea Salt (VE)(NF)(GF) £4.95

Stem Broccoli, Toasted Almonds (V)(GF) £4.95

Sweet Potato Fries, Chilli Salt (VE)(NF)(GF) £4.95

Maple Glazed Baby Carrots (VE)(NF)(GF) £4.95

Confit New Potatoes, Herb Butter (V)(NF)(GF) £4.95

### PUDDINGS

Rhubarb Parfait, Elderflower Sorbet, Pistachio Tuille (GF) £11.50

Gooseberry, Turmeric & Frangipane Tartlet, Honey & Ginger Ice Cream (GF) £11.25

Chocolate Cream Cheese, Sugar Poached Cherries, Cherry Ice Cream, Chocolate Tuille (NF)(GF) £11.25

Fourth Course Cheese Board: A Selection of Four Cheeses, Relish, Celery, Grapes and Cheese Biscuit £14.00

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.

GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan

A Discretionary Gratuity Charge of 12.5% is added to the Bill



@theorangeryely