



THE FRITTON ARMS

September 2018

A very warm welcome to The Fritton Arms. We pride ourselves on fresh, seasonal dishes; with an emphasis on simplicity and quality produce. Many of the ingredients we use are sourced directly from our 4000+ acre estate, very much from field to fork.

Somerleyton Estate Seasonal Super Stars, straight from the field to the fork or sourced from a local hero producer

Somerleyton Estate pigeon breast with roast carrots & blackberries £8.00

Apple and blackberry crumble with crème anglaise £5.50

Late Summer Staples, these dishes underpin what we cook with seasonal shifts throughout the year

Starters

Squash, sweet potato & coconut soup £5.50 *ⓧ

Somerleyton garden figs, grilled raddichio, Bingham Blue, cob nuts & focaccia £7.00 ⓧ

Ham hock terrine, toast & homemade piccalilli £6.50

Estate beetroot & honey with yoghurt, toasted cob nuts & herb oil £7.00 ⓧ

Crab arancini, balsamic chilli dip & oak leaf salad £6.50

Mains

Courgette roast pepper & onion tart, confit tomato & goats curd beignet £13.50 ⓧ

Sirloin steak, mushroom, spinach, confit tomato & hand cut chips £22.50

Roast Gressingham duck breast, potato cake, chicory, fine beans & Romanesco broccoli £19.00

Hake, mussel fritters, celeriac & fennel in mussel broth £17.50

Roast chicken breast, smoked aubergine purée, charred baby gem lettuce,

cherry tomatoes & tender stem broccoli £16.50

Puddings, one is never enough

Raspberry & white chocolate mille feuille £6.50*

Chocolate brownie with honeycomb & vanilla ice cream £6.50

East Anglian cheeses, quince jelly, apple & crackers £9.50*

Sticky toffee pudding with toffee sauce & rum & raisin ice cream £6.50

Roast Somerleyton peach, peach purée, granola, demerara meringue & raspberry sorbet £7.00



SOMERLEYTON

Please make staff aware of any allergies - * Gluten free option available ⓧ - Vegetarian