



THE FRITTON ARMS

November 2018

A very warm welcome to The Fritton Arms

We pride ourselves on fresh, seasonal ingredients from the Somerleyton Estate and carefully chosen local producers

Autumn Staples

Celeriac & pear Soup with pear oil £6.00 ① *

Deep fried cod cheeks with tartare sauce £6.50

Roast Jerusalem artichoke, hazelnuts, goat's cheese, chicory £7.00 ① *

Venison carpaccio, pear puree & charred red onions £6.50

Seared scallops, pickled radish, pancetta, celery leaves £9.95 *

Smoked mackerel, beetroot carpaccio, watercress & horseradish £7.00

Wild mushroom, pappardelle with tenderstem broccoli & toasted walnuts £8.00 / £14.00 ①

Smoked haddock chowder with soft boiled egg £7.50/ £14.50

Slow cooked estate rabbit & barley broth with herb oil £7.00 / £13.00*

Confit pork belly, salsify, savoy cabbage, mustard & thyme £15.00*

Fillet of seabass with new potatoes & roast fennel with tapenade £16.50*

Sirloin steak, wild mushrooms, spinach & hand cut chips £22.50*

Roast chicken breast with cauliflower puree, roast cauliflower and tenderstem broccoli £16.50

Butternut squash risotto, parmesan & toasted seeds £13.50 ① *

Pudding

Apple and cinnamon crumble with honey custard £6.50

Chocolate brownie, chocolate ice cream & praline £6.50

Somerleyton strawberry jam Bakewell with vanilla ice cream £6.50

Sticky toffee pudding with rum & raisin ice cream £6.50

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

Please make staff aware of any allergies - * Gluten free option available ① - Vegetarian

