



THE FRITTON ARMS

January 2019

A very warm welcome to The Fritton Arms

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

Winter Staples

Curried parsnip soup with sour cream £6.00

Cured mackerel, roast heritage beetroot with watercress & horseradish £7.50

Deep fried cod cheeks with tartar sauce £6.50

Pheasant breast wrapped in prosciutto, charred baby gem, yoghurt & tahini £8.00

Roast butternut squash, goats' cheese, rocket & red wine vinegar reduction £7.00

Smoked haddock & fennel risotto & parmesan creamed leeks £8.00 / £14.00

Wild mushroom & ricotta rotolo with cavolo nero & toasted walnuts £7.50 / £14.00

Roast free range chicken breast with cauliflower puree, roast cauliflower & tenderstem broccoli £16.50

Sirloin Steak with mushroom, spinach & chunky hand cut chips £22.50

Venison haunch, Jerusalem artichoke, red cabbage, port & juniper £17.50

Pappardelle with braised lamb shank & curly kale £13.50

Pudding

Estate apple crumble with local honey custard £6.50

Chocolate nemesis, brandy cream & pistachio crumb £6.50

Sticky toffee pudding with vanilla cream £6.50

Somerleyton blackberry jam Bakewell with sour cream £6.00

East Anglian cheeses, quince, apple & crackers £9.50

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



SOMERLEYTON



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Lunch Winter Warmer

2 courses £12.00 or 3 courses £16.00

Curried parsnip soup with sour cream

Roast butternut squash, goats' cheese, rocket & red wine vinegar reduction

Wild mushroom & ricotta risotto with toasted walnuts

Tagliatelle, salmon, shallot cream & dill

Dark chocolate ice cream with crushed amaretti

Sticky toffee pudding with vanilla cream

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