



## FRITTON LAKE RESORT

### February 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

Leek & potato soup with truffle oil £6.00

Smoked 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 salsify, wild mushroom with spinach & shallot cream £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

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

Venison haunch with roasted root vegetables, port & juniper £17.50

Roast free range chicken breast, onion purée, roast shallot, potato fondant with sage & onion crumb £16.50

Braised ox tail, mashed potato & curly kale £15.50

### Pudding

Estate apple crumble with local honey custard £6.50

Chocolate nemesis, brandy cream & pistachio crumb £6.50

Sticky toffee pudding with rum & raisin ice cream £6.50

Bread & butter pudding with vanilla ice cream £6.50p

East Anglian cheeses, quince, apple & crackers £9.50

Please make staff aware of any allergies



## SOMERLEYTON