

# THE FRITTON ARMS

## September 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

### Summer Staples

Pea & fennel soup with sour cream £6.95

Estate hassle back désirée potato, shallot purée, with fielding cottage goats curd & chive oil £7.95

Chargrilled fresh squid, romesco sauce & wild rocket £8.50

Norfolk pigeon, Swanningtons black pudding & blackberries £7.95

Wild mushroom & leek tagliatelle with thyme & garlic £7.95 / £14.50

Cromer crab salad, crispy crab cake with feta, grapefruit & cucumber salad £7.95/£14.50

21-day aged 10oz ribeye steak with baked flat mushroom, rocket old Winchester salad & hand cut chips £24.95

Norfolk Chicken breast, sweetcorn, Norfolk girolle mushrooms, confit beetroot & dauphinoise potatoes £17.95

Rump of lamb with podded peas, gem lettuce & charred Norfolk peer potatoes £19.95

East coast hake with fine beans, heritage tomatoes & red pepper purée, marsh pig chorizo £18.50

### Pudding

Chocolate nemesis, salted caramel ice cream & pistachios £7.50

Panna cotta with Estate blueberries & almond crumb £7.50

Vanilla crème brulee with Norfolk Strawberries £7.50

Selection of British artisan cheeses, quince, apple & crackers £9.50

Please make staff aware of any allergies