

Stanley's: à la carte sample menu

Served 6:30pm-10pm (last orders 9:30pm)

Starters

Tempura cod cheeks, warm tartare sauce

Homemade wood fired flat breads, brushed with fresh rosemary and garlic, pea hummus, dukka

Salt baked local beetroot, rosary ash goat's cheese, quince

Breast of wood pigeon, artichoke, linseed, and fermented barley

Mains

Norfolk Coast shellfish linguini with chilli, shallots, and garlic

Braised chicory, blood orange, cime di rapa and macadamia

Daily local catch - A whole fish or fillet from the local coast fishermen, accompaniments to match

Wood fired from the Josper

Rump of Wissey valley lamb, potato terrine, torched leek, salsa verde

Wood fired tandoori monkfish, lentil dahl, smoked aubergine, and roasted almond

Norfolk Estate 20oz ribeye on the bone to share, with slow roasted bone marrow, truffle and parmesan triple cooked beef dripping chips, dressed house salad, Béarnaise sauce

To finish

Hot chocolate and lemongrass caramel fondant, coconut icecream

Vanilla panna cotta, Norfolk rhubarb

Freshly baked tart of the day

The Harper homemade chocolates

Our menus vary with the season and availability of the best ingredients, so you may find other delights on the menu during your stay.

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