

THE DABBLING DUCK VALENTINE'S MENU

2 course £32 / 3 course £38

Available on 13th and 14th February only

STARTER

3 Tempura Brancaster Oysters, pickled rose petals, hibiscus
chilli sauce and oyster emulsion DF GF*

Chestnut Mushroom parfait, pine honey, malt loaf and black
garlic relish GF* DF VG

Confit duck leg doughnut, beetroot and mirin sweet and sour
sauce with spring onion kimchi DF

MAINS

Raynham Estate beef rump, beef fat confit carrots, lovage
emulsion, bone marrow crumb and red wine jus GF* DF*

Pan roasted Hake, Brancaster mussel, three cornered leeks and
braised butterbeans GF

Ricotta and Sage Gnudi, smoked parsnip cream, Lincolnshire
poacher, truffle and pine nut salsa V NUTS

DESSERT

Pear and Black Tea Pastry, lychee sorbet and white
chocolate crisp

Dark Chocolate Ganache, passionfruit caramel, puffed grains
and caramelised honey ice cream

Coffee and Basque Cheesecake, pecan praline, muscovado
sugar tuile and espresso jelly NUTS GF*

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DESSERT

Pear and Black Tea Pastry, lychee sorbet and white chocolate crisp

Dark Chocolate Ganache, passionfruit caramel, puffed grains and caramelised honey ice cream

Coffee and Basque Cheesecake, pecan praline, muscovado sugar tuile and espresso jelly NUTS GF*