

THE FRITTON ARMS

AUGUST 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.

SPECIALS



East Coast monkfish tail with Norfolk samphire, heritage tomatoes & red pepper purée **£18.50**

Greengage & almond tart with vanilla ice cream **£7.50**

Fillet of beef carpaccio, anchovy aioli, parmesan & wild rocket **£7.50**

SUMMER STAPLES



Estate heritage tomato & red pepper soup **£6.95**

Norfolk beetroot, raspberries, fielding cottage goats curd & toasted hazelnuts **£7.50**

Grilled mackerel with heritage tomatoes, kitchen garden courgette's & bronze fennel **£7.50**

Wild mushroom, risotto & toasted pine nuts **£7.50/£14.00**

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 parmesan salad & hand cut chips **£24.95**

North sea halibut, courgettes, dill sauce & Cromer crab cakes **£19.50**

Rump of lamb, basil crumb with wilted lettuce, podded peas & grilled Norfolk peer potatoes **£19.50**

Norfolk Chicken breast, sweetcorn, local Norfolk girolle mushrooms & dauphinoise potato **£17.95**

PUDDING



Chocolate nemesis, raspberry sorbet & pistachios **£7.50**

Crème brulee with Norfolk strawberries **£6.95**

Panna cotta with Estate blueberries & almond crumb **£7.50**

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

Please make staff aware of any allergies