



BLACK LION HOTEL
LITTLE WALSINGHAM NORFOLK

To Start

Pheasant, partridge and chicken ballotine (GF)

pickled carrots, confit beetroot, pepper chutney with toasted bread

£10.00

Salt and Pepper squid

with a saffron aioli and fresh lemon

£9.00

Confit butternut squash (GF/VE)

red pepper aioli, butterbean houmous, basil and toasted pine nuts

£8.50

Mussels, cockles and clams

smoked garlic and watercress cream, parsley gel and shell fish crisp

£10.00

To Follow

Pan-fried local chicken breast (GF)

confit leg of chicken, winter rattouille, beetroot, cashew almond puree, seasonal greens

£22.00

Roasted fillet of halibut (GF)

potato fondant, mussels, parsley gel, seasonal greens

£24.00

King oyster mushroom steak (V)

courgette ribbons, butter bean puree, gnocchi, toasted nuts

£18.00

Pan-seared fillet of salmon

salmon frittata, red pepper aioli, tomato and lemon dressing

£20.00

21 day aged local rump of beef

Binham Blue croquettes, pickled mushroom, sweetcorn puree, greens, shallots and jus

£24.00

(V) Vegetarian (VG) Vegan (GF) Gluten Free

Please let a team member know of any allergies or dietary requirements

To Finish

White chocolate panna cotta (V)

berry compote, berry posset, blackberry shortbread

£9.00

Chambord sponge (V)

chocolate mousse, hazelnut praline, poached raspberries

£9.00

Buckwheat pancakes (GF/V)

caramelised banana, peanuts, macadamia ice cream, salted caramel gel

£9.00

Norfolk Cheeseboard

celery, quince and artisan crackers

£13.00

Selection of Norfolk Luxury Ice Cream (GF/V)

Wild Strawberry, Chocolate, Vanilla, Peanut butter

£3.00 (per scoop)

Sorbet (GF/V)

Blackcurrant, Raspberry, Orange, Lemon & Prosecco

£3.00 (per scoop)

Dessert Wine

Luis Felipe Edwards Late Harvest Viognier/Sauvignon

Complex and sweet with notes of peach, citrus, honey and oak.

£20.00 (bottle)

Tokaji - Torley st stephens - 2014

£6.00 (50cl)

Beverages

Americano	£2.85
Cappuccino	£3.25
Latte	£3.25
Flat White	£3.25
Macchiato	£3.00
Espresso	£2.75
Extra shot	£0.80
Tea	£2.80
Hot Chocolate	£3.00

Digestifs

Hennessy XO	£8.00
Courvoisier	£3.10
Tia Maria	£2.60
Dranbuie	£3.10
Grand Marnier	£3.10
Espresso Martini	£8.00
Baileys	£3.80
Port	£3.60

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