



# BLACK LION HOTEL

## LITTLE WALSINGHAM NORFOLK

### To Start

**Honey Whipped Goats' Cheese (GF)** £9.00

seed and oat base, chicory and walnut salad

**Smoked Duck Breast (GF)** £10.00

swede puree, puffed wild rice and herb dressing

**Confit Butternut Squash (GF/VE)** £8.50

butterbean houmous, toasted pine nuts, red pepper aioli

**Pan-seared Scallops (GF)** £11.00

chorizo jam, sweetcorn puree, pickled cauliflower florets

### To Follow

**Rack of Local Lamb (GF)** £26.00

swede and carrot mash, buttered red chard, garden pea and mint salsa, jus

**Roasted Fillet of Halibut (GF)** £24.00

Fondant potato, brown butter mussel sauce, romanesco cauliflower

**King Oyster Mushroom Steak (V/VG)** £18.00

salt baked celeriac, cashew and almond puree, nuts, tomato dressing

**Pan-seared Fillet of Salmon** £20.00

potato fishcake, rocket and garlic sauce, tomato and lemon dressing

**21 day aged local Rump of Beef** £24.00

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

(V) Vegetarian (VG) Vegan (GF) Gluten Free  
Please let a team member know of any allergies or dietary requirements