

# SPINNAKERS

## FINE DINING SAMPLE MENU

Served Saturday Evenings 6.30pm – 9pm

PLEASE INFORM YOUR SERVER WHEN ORDERING IF YOU HAVE ANY DIETARY REQUIREMENTS, ALLERGIES OR INTOLERANCES.

### STARTERS

<b>Homemade Soup of The Day</b> (M,G,V,GFA) Warm Onion Bread	£8
<b>Marinated Cherry Vine Tomatoes</b> (GF,M,Nu,V) Mozzarella Cheese, Basil Oil, Toasted Pinenuts	£11
<b>Confit Belly of HV Graves Pork</b> (M,G,E,GFA) Smoked Apple Puree, Pickled Carrots, Black Pudding Croquette	£12
<b>Beetroot &amp; Orange Cured Salmon</b> (GF,F,Sd) Avocado Puree, Fennel, Tomato Salsa	£12
<b>Feta Cheese</b> (GF,M,Nu,Sd,V) Crushed Walnuts, Poached Pear, Balsamic Roasted Beetroot	£11

### MAINS

<b>Pan Seared HV Graves 8oz Sirloin Steak</b> (GF,M,Mu,Sd) Skin on Chips, Vine Tomato, Flat Field Mushroom, Pickled Salad, Add Peppercorn Sauce?	£29 +£4
<b>Duo of HV Graves Chicken</b> (M,G,E,GFA) Seared Chicken Breast, Confit Leg, Fondant Potato, Tenderstem Broccoli, Baby Carrots, Mushroom Sauce	£24
<b>Seared Fillet of Cod</b> (GF,M,F) Courgette, Peas, Fennel, Saffron Potatoes, Chive Oil, Cream Sauce	£24
<b>Roasted Celeriac</b> (GF,M,Nu,V) Smoked Beetroot Puree, Spiced Carrots, Toasted Hazelnut Sauce, Roasted Shallot	£20
<b>Baked Butternut Squash</b> (GF,M,Nu,V) Binham Blue Cheese, Walnuts, Pickled Pears, Parsley Oil	£19

Whilst every care is taken to prevent cross contamination, due to the open plan nature of our kitchen, we cannot guarantee any dish is allergen free.

#### KEY FOR ALLERGENS

V – Vegetarian	Ve – Vegan	GF – Gluten Free	Ce – Celery	Cr – Crustaceans	F – Fish
M – Milk	Mu – Mustard	P – Peanuts	Nu – Nuts	So – Soyabeans	G – Gluten
E – Eggs	L – Lupin	Mo – Molluscs	Ss – Sesame	Sd – Sulphur	
GFA – Gluten Free Alternative Available					

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### DESSERTS

<b>Sticky Date &amp; Toffee Pudding</b> (M,G,E,V,GFA) Salted Caramel Sauce, Vanilla Bean Ice Cream	£10
<b>Iced Raspberry Parfait</b> (G,M,E,Nu,GFA) White chocolate, Raspberries, Hazelnut Crumble	£10
<b>Orange &amp; Cinnamon Panna Cotta</b> (G,M,Nu,GFA) Spiced Orange Puree, Fruit & Nut Granola, Orange Segments	£10
<b>Dark Chocolate Brownie</b> (M,E,G,Nu,V) Caramelised Banana, Honey Mascarpone, Almond Brittle	£10
<b>Luxury Norfolk Ice Cream or Sorbet</b> (GF,M,E,V) Vanilla Royale, Wild Strawberry, Salted Caramel, Chocolate or Coconut Sorbet <i>Dairy Free also available</i>	£6
<b>Spinnaakers Cheese &amp; Biscuits</b> (M,G,V) Binham Blue, Smoked Applewood, Copys Cloud Spiced Apple Chutney, Celery, Grapes, Artisan Crackers	£12

### AFTER DINNER DRINKS

Espresso/Double Espresso	£2.60/£3.25
Cappuccino	£3.95
Irish Coffee (americano, Irish whiskey & cream)	£6.50
Affogato (shot of espresso over vanilla ice cream)	£8
House Blend Tea	£3.45
Peppermint Tea	£3.70
Green Tea with Fresh Lemon	£3.80

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