

A La Carte Menu @ St Giles House

Herbed Carpaccio of Norfolk Beef, £7.50
Sweet Pickled Vegetables, Charred Leeks, Sweetcorn Purée, Herb Oil.

Scallop Tortellini, £8.00
Pan Seared Scallops, Black Pudding, Apple and Pané Egg Yolk.

Goats Cheese Mousse, (V) £7.50
Caramelised Goats Cheese, Beetroot, Basil and Walnuts.

Pan Seared Pigeon Breast, £7.50
Sautéed Wild Mushrooms, Pine Nuts and Tarragon.

Pan-Fried Fillet of Norfolk Beef, £25.00
Thyme Scented Potato Terrine, Roast Shallots, Butternut Squash, Kale and Red Wine Jus. (DBB Supplement £4.00)

Grilled Seabass Fillet, £17.00
Crab Croquette, Spinach, Tarragon Carrots, Butternut Squash Purée, Bisque Sauce.

Poached Chicken Breast, £16.00
Tarragon and Winter Vegetable Broth, Fondant Potato.

Deep Fried Sweet Potato, Wild Mushroom and Sage Ravioli, (V) £14.00
Thyme Ragout, Roquette and Gremolata.

Loin of Norfolk Venison, £21.00
Potato Rosti Royal, Chantenev Carrots, Mushrooms and Blackberry Jus.

Caramelised White Chocolate Mousse, £7.50
Caramelised Pecans, Apple Sorbet, Apple Puree, Muscavado Gel, Cinnamon Crumble.

Pistachio and Cherry Opera, £7.50
Chocolate Soil, Milk Sorbet.

Passion fruit Cheesecake, £7.50
Passion fruit Curd, Mango Coulis, Ginger Sorbet.

Selection of Norfolk Cheeses, £8.50
Chutney, Candied Walnuts and Crackers.

Food Allergies and Intolerances – All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Please ask a member of staff if you require assistance.