

North Street Bistro

Aperitif

| Kir Royale 9.5 | Bellini 6.5 |

| Bramble (*gin, lemon, blackberry*) 8.5 |

| Spanish green gordal olives 3.5 | Home roasted salted almonds 3.5 |

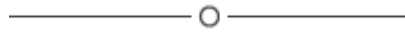


Jerusalem artichoke soup, truffled cream, chives & croutons 6.5

House cured salmon, wholegrain mustard potato salad, pickled cucumber & grape 8

Autumnal salad of beetroot, creamed goat's cheese, pear, walnut & red wine reduction 7.5

Game & chestnut terrine, homemade pear chutney & toasted sourdough 8.5

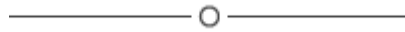


Treacle glazed confit leg of free-range duck, local quince, kale, celeriac & potato gratin 17

Seared calves liver, Alsace bacon, creamed mash potato, chanterelle mushroom & pickled red onion 18

Baked fillet of lemon sole, King's Lynn brown shrimp, beurre noisette, capers & preserved lemon 19

Roasted butternut squash risotto, whipped sage ricotta, sherry vinegar caramel & cavolo nero 13



All desserts 6.95

Vanilla crème brûlée

Peanut butter parfait, caramelised banana & chocolate

Blackberry soufflé & vanilla ice cream (*please allow 14 minutes cooking time*)

Affogato 4 | Amaretto affogato 6 | 2 Scoops of salted caramel ice cream or mango sorbet 4

Norfolk cheese plate, quince jelly, grapes & buttermilk crackers 9

| Please notify your server of any allergies or dietary requirements | We flood our menu with whatever is in season |

| www.20northstreet.co.uk | 01328730330 |