

North Street Bistro

Aperitif

French 77 st germain elderflower liqueur, lemon juice, champagne 9.5

Kir Royale crème de cassis, champagne 9.5

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Spanish Green Gordal Olives 3.5

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Wild garlic & potato soup, poached Brancaster mussels, chives & croutons 7

Winter salad of beetroot, blood orange, creamed goat's cheese, endive & pine nut 7.5

Kings Lynn brown shrimp & prawn cocktail, celeriac remoulade, brown crab mayo & apple 9

Crisp Arthur Howell's black pudding, seared scallops, bramley apple & hazelnut 8.5

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Roast chop of Creake pork, hispi cabbage, cracked potato & three mustard cream sauce 16

Poached fillet of smoked haddock, crushed Jersey royals, wild leek, soft egg & chive butter sauce 17

Seared calves liver & bacon, creamed mash potato, heritage carrot, pickled red onion & house gravy 18

Roasted cauliflower fondant, Lincolnshire poacher rarebit topping, mushroom duxelle & spinach 13

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All desserts 6.95

Classic crème brûlée

Yorkshire rhubarb pavlova, cheesecake cream

Profiteroles, vanilla ice cream, blood orange & dark chocolate sauce

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

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

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Digestif

Chateau du Juge, Semillon, Bordeaux, 2011 100ml 6.5

Berneroy Calvados 6.5

Saliza Amaretto 50ml 6

Espresso Martini 9.5

N.St.

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

| Artwork by Matt Falvey for sale, please ask a member of staff for more information |