

St Giles House

HOTEL RESTAURANT & SPA

Elizabeth Fry Menu

Gazpacho Soup,
heritage tomatoes, smoked almonds

Rillettes of Gressingham Duck,
cherry & pistachio

St Giles Gin-Cured Trout,
shaved & confit fennel, brown crab mayo

'Fruit & Nut' Quinoa,
avocado & creme fraiche

Slow-Roast Pork Belly,
mustard & apple

Pot Roast Guinea Fowl Leg,
baby vegetables, herb dressing

Fillet of Gilthead Bream,
red pepper & grilled courgettes

Wild Mushroom Risotto,
hazelnuts, binham blue

Vanilla Creme Brulee,
blueberries, shortbread

Iced Coconut Parfait,
mango, biscotti

Dark Chocolate Brownie,
berry sorbet, praline

Selection of Cheese,
chutney, crackers, grapes

Coffee and Petit Fours

An optional 10% service charge is added to all food bills.

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.

Although all our dishes are prepared with great care, small or soft bones may be present in fish or other dishes and game dishes may contain shot.