

THE POTTING SHED

a cosy indoor pop-up space from curious directive

ALL DISHES £15

(12") £13 / (9") £11

ÄRTSOPPA

A bale of smoked ham hock with yellow split peas. Potato croquettes, cider apples, pickled shallots, pea shoots, apricot jam & Colman's mustard dressing.

SWEDE & CARROT ROSTI

Swede, carrot & potato rostis with crispy sprout leaves, celeriac purée mash, toasted pine nuts & dill oil.

QUAIL

Seared quail breast, with beetroot pearl barley risotto. Mushroom purée, pickled blackberries, charred shallots, quail bon bon & mushroom dust.

LOX

Cured, beetroot-cured salmon with rye knäckebröd, roasted golden beetroot, dill, cucumber relish & a crème fraîche snow.

LINGONBERRY LAMB

Seared loin of lamb with potato pave, crispy capers on a bed of watercress & nasturtium salad, lingonberry gel, pickled shallot & dill oil. Smoked in a seed dome.

HOLKHAM BEACH

Passata, mozzarella, garlic, garden basil & seasoning.

BOTANICAL GARDEN

Passata, mozzarella, blue cheese, fresh rocket, garden basil & wildflowers.

BLICKLING WOODS

Passata, mozzarella, garden basil, chestnut & oyster mushrooms.

THE ELIZABETHAN STRANGERS

Passata, mozzarella, Spanish chorizo, sprouting broccoli, halloumi & chilli oil.

LE ROUEN

Passata, mozzarella, saucisson-sec, rosemary, cider-infused apple slices & lemon oil.

STOCKHOLM SYNDROME

Passata, mozzarella, curry powder, smoked ham, pineapple & banana.

SCANDINAVIA X NORFOLK FARMING

BOTANICAL GARDEN BAR - PIZZAS

DESSERTS

PUNSCH ROLL

Pistachio sponge with saffron Norfolk punsch pear. Served with chocolate ice cream, almond crumb & a punsch syrup.

£7

RHUBARB CRUMBLE

Poached rhubarb, orange & ginger sponge, cardamom crumble & a crème anglaise foam.

£7

FRIES

Twice cooked french fries with dill salt. Béarnaise, or garden ketchup.

£4

GREEN SALAD

Fresh, green winter salad with acidic salad dressing on the side.

£4

SIDES

Please let our team know about any allergens you may have.