



# RESTAURANT MENU

Chef's specials available daily

## HEALTHY £4.95

Hummus plate  
with pitta bread

## FRESH £3.95

Freshly made herb bread accompanied  
with Norfolk olive oil & herb butter

## EASY £3.95

Selection of olives, pickles  
& Ostrich bread sticks

## STARTERS

### HOMEMADE SCOTCH EGG

*Award winning pork from Dave Allen, Norfolk*

Served on a bed of fresh salad with fragrant herbs  
from our very own garden | £7.50

### GOATS CHEESE & BEETROOT TIAN

With balsamic reduction & crushed walnuts | £7.00

### FRESH DRESSED CROMER CRAB

Fresh lemon, mixed leaf salad & homemade crusty bread | £9.00

### FRESH SALMON TARTAR\*

Fresh marinated salmon tartar with shallots, lemon, capers,  
fresh parsley, with lemon & chive sour cream sauce | £8.50

### SOUP OF THE DAY

Served with croutons, bread & butter | £5.50

## MAINS

### LARGE GRILLED SPICY SHELL ON PRAWNS

Green mango & lime salad | £15.50

### PAN FRIED CRISP CONFIT DUCK LEG

Slow braised red cabbage & tender puy lentils | £17.50

### NORFOLK CHICKEN BREAST STUFFED WITH FETA CHEESE & SPINACH

Ostrich garden grown oregano & giant white bean puree | £13.50

### MUSHROOM & WALNUT FORAGE

Green lentils, Ostrich garden grown thyme & rosemary with garlic,  
pear & cranberry sauce with watercress salad | £12.50

### PAPWORTH'S SANDRINGHAM ROYAL SAUSAGES & CARAMELISED APPLE

Red skin mashed potatoes, mustard & horseradish | £13.50

### MARINATED GRILLED FRESH LOCAL FILLET OF MACKEREL

Asian style zingy glaze, steamed jasmine rice & fresh lemon | £14.50

### BLACK TRUFFLE RISOTTO\*

Crispy poached egg, fresh rocket & parmesan cheese | £12.50

### LOCAL LODGE FARM'S RIB-EYE STEAK\* 8oz

Fries, peppercorn sauce & Ostrich garden herb butter | £16.50

### NORFOLK BEER BATTERED CODFISH & CHIPS

Fresh lemon wedge, homemade tartar sauce & mushy peas | £14.00

### THE OSTRICH BURGER\*

Cheese, garlic mayonnaise, spring onions, fries,  
horseradish coleslaw & salad | £12.50

## GARDEN & SIDES

£3.95 | Salads available as a main course

Ostrich garden salad 

Caesar salad 

Tomato & red onion salad 

Steamed greens 

Sautéed spinach 

Chargrilled sweetcorn 

Ostrich chunky chips 

Creamy mashed potatoes 

Steamed rice 

Please let us know if you have any specific dietary requirements or any allergies.

\*Public Health Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk for foodborne illness, especially if you have certain medical conditions.



The Ostrich Inn Norfolk | 1 Fakenham Road, South Creake, NR21 9PB





## THE ART OF OUR CULINARY MASTERS

At The Ostrich Inn we are passionate about our craft and our culinary team, headed by Executive Chef Jes Paskins is waiting to delight you and your taste buds with specially designed food that takes full advantage of the vast amount of fresh, quality local ingredients that Norfolk is known for - skilfully prepared and served with pride. Your knowledgeable waiter and our expert sommelier will be pleased to answer any questions you may have, or to offer

suggestions for creating a memorable meal and wine pairing to match your mood. Virtually every dish is prepared à la minute, to your order. Thus each one comes to your table seasoned with the very best wishes of everyone in our kitchen for your personal dining pleasure.

Welcome to The Ostrich Inn – Bon Appétit!

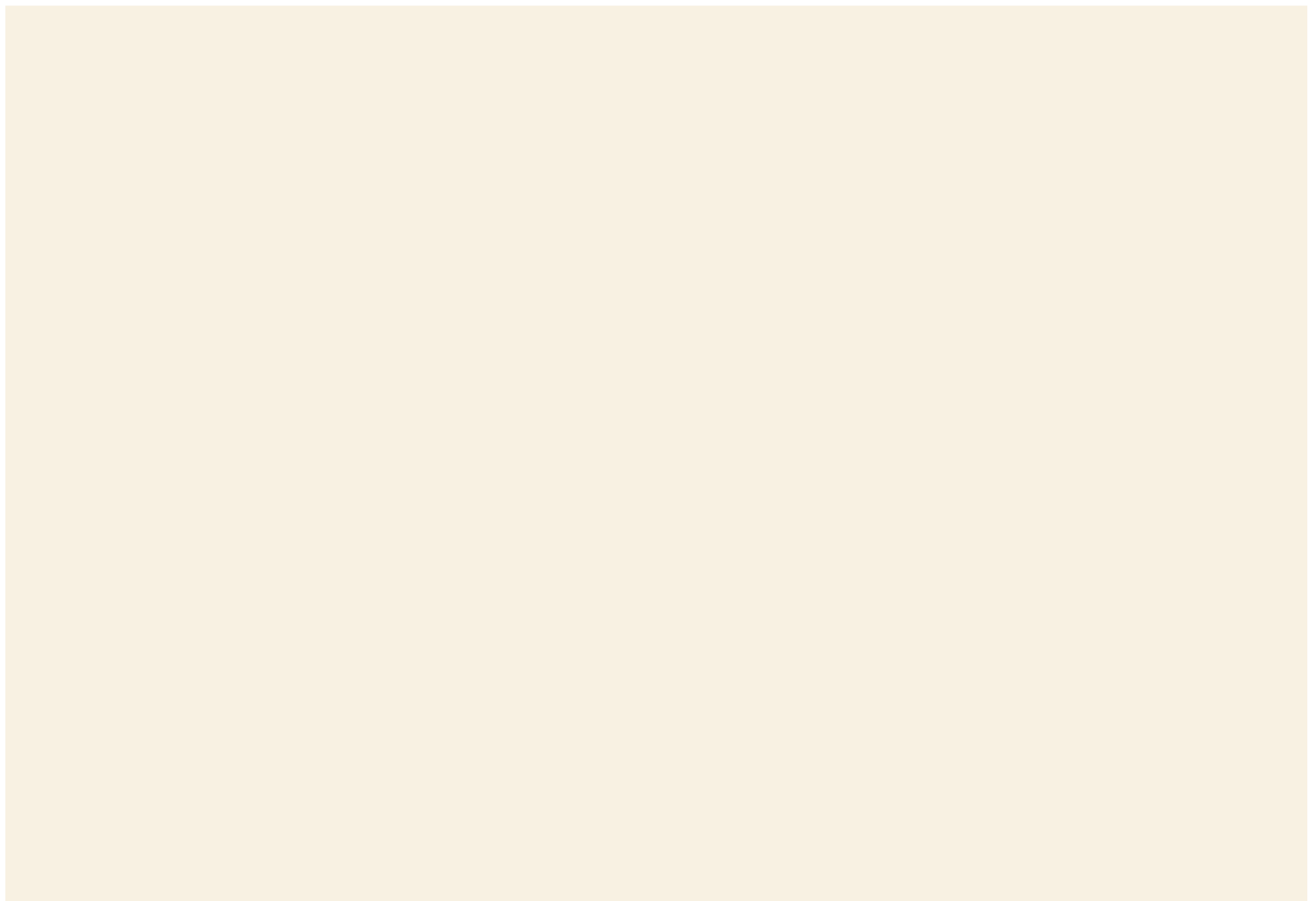
## ABOUT CHEF JES

Our Executive Chef Jes Paskins comes from a little village in Hertfordshire, England, and is a true country boy at heart, which is why he has fallen in love with Norfolk, its wide-open landscapes and its rich larder of local produce – particularly the seafood! Jes' passion for cooking began when he was a young lad and as he grew older his passion for food and its provenance became more of an obsession, even taking him as far as learning survival cooking techniques in the Venture Scouts! As a young man, having already successfully worked for a variety of health farms, preparing specialty meals

for private clients, he began working closely with Lord March at his private estate, Goodwood, and eventually Mosimann's Club in London, known as being one of the most prestigious private dining clubs in the world.

Jes' culinary inspiration comes from his travels far and wide including Italy, India and Thailand. Jes loves to sail, something he has done since he was a boy, so he is delighted to be here, cooking for you, just a stone's throw from the coast at The Ostrich Inn, South Creake, Norfolk.

## OUR LOCAL PARTNERS AROUND NORFOLK



## THE SCIENCE OF FLAVOUR - HERBS

To the extent that chefs are artists, herbs are their savoury palette. No matter how bold or subtle, a culinary composition succeeds in the shading of herbs' various colours into an appetising whole. The best herbs are products of deprivation; the plant that struggles to survive renders the richest essence. The same species can vary wildly from batch to batch. The chef's only path to perfection is to taste.