



Chef's Seven Course Experience Menu

Our award-winning Executive Head Chef Graeme Shaw brings a wealth of experience to the Norton House kitchen. He and his highly skilled team have worked in a number of fantastic restaurants and are responsible for establishing and maintaining our AA 1 Rosette.

We have carefully selected the perfect wine pairing for this unique menu. These amazing wines have flavours that go hand in hand to give guests a truly delicious experience.

Graeme and Rebecca invite you to sit back, relax, and enjoy this culinary adventure.

Graeme Shaw
Executive Chef

Rebecca Main
Restaurant Manager



We hope you have enjoyed the Chef's Experience Menu and we wish you a relaxing stay.



One AA Rosette for
Culinary Excellence

NORTON HOUSE
HOTEL & SPA



CHEF'S EXPERIENCE MENU

Bread

Seeded rye bread & crusty baguette slices, herbed butter
Perfectly paired with Bruno Paillard Brut Première Cuvée

New season tomatoes

Hand-dived Orkney scallop

Rhubarb, elderflower, radish
Perfectly paired with A20 Albariño

Cod

Wild leek, ratte potato
Perfectly paired with Journey's End Single Vineyard Chardonnay

Lamb loin

Shoulder, courgette
Perfectly paired with Saletta Riccardi

Strawberry and cream

Cream cheese mousse

Beetroot, vanilla
Indulge with a Lafage Maury Grenat

Cheese

Westcombe cheddar, truffle honey
Valdivieso Eclat Botrytised Semillon

70 per person (1577 Kcal)

20.00 supplement for dinner inclusive

To be ordered by the whole table – last orders 8.00pm

Indulge in our optional wine tasting experience 30

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.