

## Sunday Menu

### Appetisers

Bread & Gordal olives with rapeseed oil & balsamic ... £6.95 (G,D,V)  
Gordal olives ... £4.00 (G,D,V)    Smoked almonds ... £3.95 (G,D,V)  
Chicken satay & homemade peanut sauce... £4.80 (G,D)  
Tempura tiger prawn with sweet chilli sauce ... £2.25 each (D)

### Starters

**Soup of the day** with warm bread & butter (G,V)  
**Smooth chicken liver parfait** with crisp toast & red onion marmalade (G)  
**Crown prawn & crayfish cocktail** with marie rose sauce (G,D)  
**Crumbed brie fritters** with dressed leaves & Cumberland sauce (G,V)  
**Oak smoked salmon mousse** with pickled cucumber & multi-seed toast (G)

### Mains

**Roast sirloin of beef** with roast potatoes, vegetables, Yorkshire pudding & gravy (G,D)  
**Roast pork & apple sauce** with roast potatoes, vegetables, Yorkshire pudding & gravy (G,D)  
**Haddock goujons in batter** with hand cut chips & tartare sauce (D)  
**Roast breast of chicken with tagliatelle** & green beans in a creamy mushroom & bacon sauce  
**Wild mushroom, parmesan and rocket gnocchi** with sun blush tomato pesto (V)  
**Pan roast salmon** with linguine & greens in a lime leaf & chilli broth (D)

### Puddings

**Warm chocolate and pecan nut brownie** with vanilla ice-cream (G,V)  
**Sticky toffee pudding** with toffee sauce, rum & raisin ice-cream (V)  
**Warm orange & almond cake** with chocolate sauce & clotted cream ice cream (G,V)  
**Salted caramel crème brûlée** with shortbread biscuits (G,V)  
**Binham Blue & Norfolk Dapple cheese** with fruit loaf, crackers & grapes (G)  
2x Homemade chocolate truffles £2.50 (G,V)    2x Homemade shortbread £2.50 (V)

1 course... £17.95    2 courses... £25.95    3 courses... £33.95

Please note the above dishes will be adapted accordingly  
V – Vegetarian    D – Dairy Free    G – Gluten Free