

Sunday Menu

Appetisers

- Bread & Gordal olives with rapeseed oil & balsamic ... £7.50 (G, D, V)
Gordal olives ... £4.50 (G, D, V) Smoked almonds ... £3.95 (G, D, V)
Chicken satay & homemade peanut sauce... £5.60 (G, D)
Tempura tiger prawn with sweet chilli sauce ... £2.25 each (D)

Starters

- Soup of the day** with warm bread & butter (G, V)
Honey roast ham hock terrine with crisp toast and parsnip, chilli chutney (G,D)
Crown prawn & crayfish cocktail with marie rose sauce (G)
Crumbed brie fritters with dressed leaves and Cumberland sauce (G, V)
Steamed Norfolk mussels in a white wine & garlic cream sauce (G)

Mains

- Roast sirloin of beef** with roast potatoes, vegetables, Yorkshire pudding & gravy (G, D)
Roast pork middle & 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
Pan roast salmon with noodles and greens in a lime leaf & chilli broth (D)
Sauteed mushrooms & potato gnocchi with blue cheese and balsamic glaze (V)

Puddings

- Warm chocolate & pecan nut brownie** with vanilla ice cream (G, V)
Warm lemon ricotta cake with lemon curd, raspberry coulis & crushed meringue (V)
Sticky toffee pudding, toffee sauce and rum & raisin ice cream (V)
Black forest mousse with chocolate cake, cherries and panna cotta
Binham Blue & Norfolk Dapple cheese with fruit loaf, crackers & grapes (G)
2x chocolate truffles £2.50 (G, V) 2x Homemade shortbread £2.50 (V)
1 course... £19.95 2 courses... £27.95 3 courses... £35.95

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