

Sunday Menu

Appetisers

Bread & Gordal olives with rapeseed oil & balsamic ... £7.95 (Gfa, Df, V)
Gordal olives ... £5.00 (Gf, Df, V) Smoked almonds ... £3.95 (Gf, Df, V)
Chicken satay & homemade peanut sauce ... £5.50 (Gf, Df)
Tempura tiger prawn with sweet chilli sauce ... £2.25 each (Df)
Brancaster rock oyster with shallot vinegar ... £3.95 each (Gf, Df)

Starters

Soup of the day with warm bread & butter (Gfa, Dfa, V)
Crispy fishcakes with dressed leaves & sweet chili mayo (Gf, Df)
Crown prawn & crayfish cocktail with marie rose sauce (Gf)
Honey roast ham hock terrine with crisp toast & red onion marmalade (Gfa, Df)
Crumbed brie fritters with dressed leaves & Cumberland sauce (Gf, V)

Mains

Roast sirloin of beef with roast potatoes, vegetables, Yorkshire pudding & gravy (Gfa, Dfa)
Roast leg of English lamb with roast potatoes, vegetables, Yorkshire pudding & gravy (Gfa, Dfa)
Haddock goujons in batter with hand cut chips & tartare sauce (Df)
Roast breast of chicken with tagliatelle & green beans in a creamy mushroom & bacon sauce
Pan roast salmon with noodles & greens in a lime leaf & chilli broth (Df)
Frary's dressed crab salad, buttered new potatoes & tartare sauce (Gf, Dfa)
Grilled halloumi with herb cous cous, roast aubergine, toasted almonds & harissa yoghurt (V)

Puddings

Strawberry Eton mess (Gf, V)
Warm chocolate & pecan nut brownie with vanilla ice cream (Gfa, V)
Iced lemon meringue parfait with crushed meringue & raspberry coulis (Gf, V)
Summer berry cheesecake with blackcurrant compote (V)
Binham Blue & Norfolk Dapple cheese with fruit loaf, crackers & grapes (Gfa)
2x Chocolate truffles £2.95 (Gf, V) 2x Homemade shortbread £2.95 (V)
1 course ... £21.95 2 courses ... £29.95 3 courses ... £37.95

Please notify a team member before ordering if you have any allergen or dietary requirements.
The above dishes may be adapted accordingly.

Gfa – Gluten Free Available Gf – Gluten Free Dfa – Dairy Free Available Df – Dairy Free V – Vegetarian