



SUNDAY LUNCHEON MENU

SMALLER PLATES

Charred ciabatta, piquante peppers, olives & roasted tomato hummus (vegan)	£6.95
Pan seared local pigeon breasts with pea puree & black pudding bon bons, blackberries & parsley cress	£7.95
Baked mini camembert with honey & rosemary, charred ciabatta	£8.95
Brancaster mussels mariniere – large with fries	£8.95/£15.95
Steamed hoi sin duck bao buns with sesame, cucumber & spring onions	£8.95
Curried butternut squash soup with sweet potato bhajis (vegan)	£6.95
Lobster & king prawn tacos with lime and avocado	£10.95
Crispy buffalo chicken wings with blue cheese dipping sauce and celery sticks	£5.95

MAINS

Overnight roasted beef sirloin with goose fat roasted potatoes, Yorkshire pudding and rich gravy	£14.95
Roast breast of Norfolk chicken, sage & onion stuffing, traditional sausage goose fat roasted potatoes, Yorkshire pudding & rich gravy	£13.95
Roast loin of Swannington pork with apple sauce, Yorkshire pudding and sea salt crackling	£13.95
Mixed roast - selection of today's roast meats, goose fat roast potatoes, crackling, sage, and onion stuffing, traditional sausage & Yorkshire pudding	£17.95
Homemade smoked paprika, lentil nut roast with olive oil roast potatoes, rich tomato fondue, Yorkshire pudding and vegetarian gravy	£13.95
Half honey roasted Gressingham duck, goose fat roasted potatoes, seasonal vegetables	£15.95
Aubergine & Red Lentil Moussaka with red pepper and Parmesan Polenta chips	£14.94
Steamed steak & ale pudding in suet pastry, creamy mash & seasonal vegetables	£14.95
Pan seared venison haunch, sticky red cabbage, roasted carrots, creamy mash and a port and red currant gravy	£14.95
Black boys steak burger in a brioche bun, French fries, bacon, Swiss cheese & onion rings	£14.95
Pan fried fillet of halibut on crab crushed potatoes, tender stem broccoli and prawn beurre blanc	£18.95
Mixed fish and smoked fish pie with parmesan crusted mash, salad or vegetables	£15.95
Beer battered king prawn tail scampi with hand cut chips, garden peas & tartare sauce	£15.95
Local beer battered fillet of cod with hand cut chips, mushy peas & tartare sauce	£14.95
Whole grilled plaice, buttered new potatoes, green beans, topped with brown shrimp butter	£14.95
Seared fillet of Loch Duart salmon with confit garlic crushed potatoes, tender stem broccoli & sauce vierge	£15.95
Sweet and sour crispy salt and pepper chicken served with soy egg noodles	£15.95
Seafood pasta linguine marinara with tapenade crostini	£17.95

SIDES

<i>Bowl of hand cut chips</i> £4.50	<i>Pulled pork & blue cheese loaded fries</i> £5.50	<i>Bowl of goose fat roast potatoes</i> £4.95
<i>Garlic ciabatta loaf</i> £4.50		

FOOD ALLERGIES AND INTOLERANCES - All our food is prepared in a kitchen where nuts and cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. please ask a member of staff if you require assistance.