



BAR | RESTAURANT | HOTEL

SUNDAY MENU

<u>Smalls</u>	
Warm Focaccia, olive oil & Balsamic (VE)	£ 4.00
Norfolk Peer Patatas Bravas, Garlic Mayonnaise (V) (VEO)	£ 6.00
Smoked Mackerel & horseradish Pate, Toasted Focaccia	£ 7.00
Prosciutto, Sun Blush Tomato & Chargrilled Artichoke Crostini	£ 6.00
BBQ Pulled Pork Croquettes & Coleslaw	£ 7.00
Caesar Salad, Parmesan & Croutons (GFO)	£ 7.00
Whitebait, Tartare Sauce	£ 7.00
Nacho, Cheddar, Mozzarella & Guacamole (GF) (V) (VEO)	£ 7.00
<u>Roast & Lunches</u>	
Roast Topside of Beef	£ 14.00
Slow Roasted Pork Loin	£ 13.00
Child Roast Beef or Pork (Under 11 Years)	£ 7.50
All Served with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables & Cauliflower Cheese.	
Fried Chicken Burger, Toasted Bun, Mozzarella, Lettuce, Tomato & Garlic Mayo	£ 14.50
Beer Battered Haddock & Chips, Peas & Tartare Sauce (GFO)	£ 14.50
Honey Mustard Ham, Egg & chunky Chips (GF)	£ 13.00
Grilled Halloumi & Roasted Red Peppers Burger, Siracha Mayonnaise, Fries (V) (GFO)(VEO)	£ 12.50
Tagliatelle, Red Pepper Pesto, Baby Spinach, Mozzarella & Micro Basil (V) (N) (VEO)	£ 12.50
Seabream fillet, Norfolk peer potatoes, Broccoli & salsa Verde	£ 17.50
Falafel Salad, Roasted Pepper, Red Onion, Chargrilled Artichokes, Sun Blush Tomatoes, Pine Nuts, Mixed Leaf, Lemon & Garlic Dressing (VE) (GF)	£ 12.50
Chicken & Bacon Caesar Salad (GFO)	£ 14.00
<u>Desserts</u>	
Vanilla Crème Brulee & Chocolate biscotti (N)	£ 6.00
Strawberry Pavlova, Vanilla Cream & Summer Berry Coulis	£ 6.00
Double Chocolate Brownie & Vanilla Ice-Cream	£ 6.00
Rhubarb Semifreddo, Custard & Pistachio Crumb	£ 6.00
Treacle Tart, Lemon Curd & Vanilla Cream	£ 6.00
Lemon Posset, Summer Fruits & Berry Coulis	£ 6.00
Ronaldo's Vanilla, Chocolate, or Strawberry Ice-Cream	£ 2 per scoop
British Cheeseboard, Homemade Chutney, Celery & a Selection of Crackers	£ 10.00

N – NUTS

GFO – GLUTEN FREE OPTION

V – VEGETARIAN

VE / VEO – VEGAN OR VEGAN OPTION