

## Nibbles While We Cook

Mixed Olives Marinated in Chilli, Garlic & Lemon (V, GF, DF) £4.95 Mixed Olives & Feta £5.95

Oven Baked Bread with dipping oil & balsamic syrup (V, DF, GF adaptable) £3.95

Sharing Board oven baked bread, Feta & mixed olives, balsamic & dipping oil £9.95 (GF adaptable)

## Starters

Soup of the Day with Cheddar & rosemary mini scone (V GF DF adaptable) £7.50

King Prawn Bruschetta headless king prawns chilli, spring onion & tomato on homemade bruschetta, laced in garlic butter sauce £11 (GF adaptable)

The Parson's Ham Hock Terrine homemade piccalilli & toasted bread (GF adaptable) £9.95

Prawn & Crayfish Tail Salad laced with Marie Rose sauce, set on mixed leaf garnished with avocado, cucumber, tomato & buttered bread £9.95

Cromer Crab Arancini crispy crumbed balls of Cromer crab risotto & tomato compôte on dressed rocket, topped with shaved Parmesan & basil oil £9.95 (GF)

Vine Tomato, Buffalo Mozzarella & Avocado dressed leaves, basil oil & balsamic reduction £9.95

## Mains

Classic Beer Battered Fish & Chips with minted mushy peas, homemade tartare sauce & lemon – ask for today's fresh fish variety £15.50

Whole Tail Scampi tartare sauce, skinny fries, peas & dressed salad £14.50

Vegetable Tikka Masala with basmati rice chutney, onion relish & poppadom (GF) £12.95

Chicken £15 King prawns £17 Halloumi £13.95

The Parson's Suet Pastry Pudding tender beef braised in rich Guinness gravy, served with seasonal vegetables & mashed potatoes £18.95

## From the Char Grill

Butterflied Chicken Breast Caesar Salad with baby gem, bacon lardons, anchovies & croutons all bound in our homemade Caesar dressing, finished with shaved Parmesan (GF adaptable) £16.95

Rump Steak & Blue Cheese Salad a warm salad of peppers, mushrooms & onions, set on dressed mixed leaves, topped with succulent sliced char grilled rump, finished with crumbled blue cheese (GF) £17.95

Chef's Hand Pressed 8oz Steak Burger with Monterey jack cheese, skinny fries coleslaw & crispy onion rings £15.50 (GF adaptable) Add bacon or mushrooms or egg £1.50

Calves Liver & Smoked Bacon Char grilled bacon & pan fried calves' liver, served on creamy mash with buttered cabbage, crispy onions & red wine jus £15.50 (GF adaptable)

8oz Ribeye Steak with basil roasted vine tomato, sautéed mushrooms, chunky chips, crispy fried onions & dressed watercress £27 (GF adaptable)

8 oz Sirloin Steak with basil roasted vine tomato, sautéed mushrooms, chunky chips, crispy fried onions & dressed watercress £26 (GF adaptable)

Steak Sauces – Choose Peppercorn or White Wine & Garlic Butter Sauce or top with Binham Blue Butter each £3 (GF)

Falafel Burger with Wilted Spinach & Grilled Halloumi served in a toasted brioche bun with skinny fries coleslaw & crispy onion rings £14.95 (GF adaptable)

Macaroni Cheese rich Cheddar sauce, spinach & mushrooms, topped with garlic & herb crumb, served with dressed salad & garlic toasts £14.95 Add bacon or cherry tomatoes £1.50

## Specials

Panko Coated Fillet of Chicken packed with wild garlic butter, set on sautéed potatoes, chorizo & a medley of vegetables – sugar snaps, mange tout, courgette, carrots & baby corn £17.95 (GF)

Roasted Rump of Lamb served pink with rosemary crust, mini ratatouille Parmesan croquettes, salsa verde vine roasted cherry tomatoes & a red wine jus £23.50

Slow Cooked Pork Belly with celeriac purée & potato mash, caramelised apple apple gel, tenderstem & an Aspalls' cider jus £18.95

Pan Roasted Fillet of Turbot set on homemade saffron tagliatelle, with samphire & prawns finished with a white wine & cream fish stock velouté £24.95 (GF)

Large Skate Wing dressed with a lemon, caper & apple butter sauce, served with skinny fries & mixed leaf garnish £22.95 (GF)

Pan Roasted Fillet of Halibut served on Cromer crab risotto with baby spinach, local asparagus & a lobster beurre blanc sauce £22.95 (GF)

The Parson's Summer Poach monkfish, cod cheeks, clams, calamari & King prawns poached in wonderfully vibrant sauce of Ouzo, tomato & orange, saffron, chilli, coconut & mint with House garlic toasts £18.95 (GF Adaptable)

Chargrilled Tuna Niçoise warm salad of potatoes, green beans, olives, tomatoes, anchovies, soft boiled egg & Chef's special dressing, topped with a succulent tuna steak, served pink £18.95

Chef's Potato, Spinach & Parmesan Gnocchi homemade fluffy potato dumplings in a tomato, basil & mascarpone sauce with baby spinach & asparagus £15.95

**Desserts** each at £7.50 unless otherwise stated

Sticky Toffee Pudding with stem ginger ice cream & toffee sauce (GF adaptable)

Jam Sponge with lashings of custard

Chocolate Dome a crisp shell, filled with honeycomb ice cream, set on chocolate brownie & Caramac mousse, served with a hot salted caramel sauce £8.00

Classic Crème Brulée with pistachio shortbread (GF)

Stem Ginger Panacotta with Forest fruit compôte & dark chocolate sorbet (GF)

Double Chocolate Brownie with salted caramel ice cream

Selection of Dann's Ice Creams & Sorbets                      1 Scoop £3.95 2 Scoops £5.95 3 Scoops £6.95

Vanilla, Salted Caramel, Strawberry, Mint Choc Chip or Honeycomb ice creams

Dark Chocolate sorbet (not D/F) Dairy Free Vanilla ice cream or sorbet - Raspberry or Orange

Pick & Mix Cheese Board All served with crackers, fresh fruit & celery, with caramelised onion chutney £9.50 Choose three from our Cheese Truckle Selection... Blues: Irish Cashel, Roquefort, Binham Blue, Soft: White Stilton Mango & Ginger, French Goats' Cheese, Baron Bigod (Creamy Brie) Hard: Black Bomber Cheddar, Cheddar with Mustard & Ale Smoked: Norfolk Dapple