

## Sunday Menu 12 – 5pm

### Nibbles While We Cook

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

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

Mixed Olives & Feta (GF) £5.95

### Sharing Board

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

### Starters

Soup Of The Day  
with crusty bread  
(V GF DF adaptations possible)

The Parson's Prawn Cocktail  
succulent Atlantic prawns bound in Rose Marie sauce with crisp salad, paprika  
brown bread & butter £11

Crispy Fried Whitebait  
with homemade tartare sauce, dressed leaf garnish £6.95

Festive Salad  
of poached spicy pear, walnuts, goats' cheese & beetroot, dressed with walnut vinaigrette (GF) £9.95

Duck Liver Parfait  
served with pear chutney & toasted brioche (GF adaptable) £9.95

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

### The Roasts!

Each roast is served with butter roasted potatoes, Yorkshire pudding, honey roasted  
parsnips, carrots, savoy cabbage, peas, carrot & swede mash, cauliflower cheese & pan gravy

Add a side of honey & mustard sausages - £3.50

Roasted Loin of Pork £13.95 Roasted Topside of Beef £15.95

Roasted Leg of Lamb £16.95

Roasted Breast of Chicken with cranberry & pork sausage meat stuffing £14.95

Lentil & Nut Roast of pine nuts, cashews, peppers, leeks, mushrooms, celery, garlic  
& onion, with butter basted roasted potatoes, cauliflower cheese  
seasonal vegetables & gravy £12.95 (GF adaptable, vegan adaptable)

More Mains Below

## Other Mains

### Wild Mushroom & Spinach Linguine

in rich creamy pesto sauce, with garlic & herb crumb  
dressed salad & garlic toasts £14.95  
Add Chicken £4.55

### 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 £13.95 (GF)

### Beer Battered Haddock & Chips

with minted mushy peas, homemade tartare sauce & lemon £15.95

### 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

### The Parson's Fish Pie

of white fish, smoked haddock, salmon & prawns, poached in a creamy dill & leek sauce  
baked with mashed potato & Cheddar, served with buttered vegetables £18.95 (GF)

### Vegetable Tikka Masala

with basmati rice chutney, onion relish & poppadom (GF) £13.95  
Chicken £15 King prawns £18 Halloumi £14.50

### Smoked Haddock & Mussel Chowder

a hearty soup of shallots, leeks, potatoes, celery, white wine & cream  
served with crusty bread £14.95

### Whole Tail Scampi

tartare sauce, skinny fries, peas & dressed salad £14.50

### Char Grilled 8oz Sirloin Steak

with basil roasted tomato, sautéed mushrooms, chunky chips, crispy fried onions  
& dressed leaves £27 (GF adaptable)

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

Allergies and Intolerances: All our dishes are prepared in a kitchen where nuts, cereals containing gluten, and other allergens are prepared, and our menu descriptions do not list all ingredients. If you require any advice about ingredients, please do ask your server before ordering your food. Please note that whilst every care is taken, fish dishes may contain small bones, and some game items may contain shot.

## Desserts

each at £7.50 unless otherwise stated

**Strawberry Jam Sponge Pudding**  
with lashings of custard

**Sticky Toffee Pudding** (GF adaptable)  
with stem ginger ice cream

**Classic Choux Profiteroles**  
packed with Chantilly cream & drizzled with hot chocolate sauce

**The Parson's Mess**  
of meringue, Chantilly cream, berry fruits & sauce, vanilla ice cream  
topped with fresh fruit (GF)

**Classic Crème Brulée**  
with pistachio shortbread (GF)

**Vanilla Cheesecake**  
with berry compôte & honeycomb ice cream

**Selection of Alburgh Norfolk Ice Creams & Sorbets**  
Vanilla, Salted Caramel, Strawberry, Mint Choc Chip  
Stem Ginger or Honeycomb ice creams

Dairy Free Vanilla or Chocolate ice cream, or Dairy Free Sorbet - Raspberry or Orange  
1 Scoop £3.95 2 Scoops £5.95 3 Scoops £6.95

## 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, Binham Blue

**Soft:** White Stilton Mango & Ginger, Baron Bigod (creamy Brie)  
French Goats' Cheese Pearls infused with herbs & garlic oil

**Hard:** Black Bomber Cheddar, Cheddar with Mustard & Ale

**Smoked:** Norfolk Dapple, Applewood Cheddar

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