

Sunday Menu 12 – 5pm

To Start

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

Sharing Nibbles
a board of oven baked bread Feta & mixed olives, balsamic & dipping oil
(GF adaptable) £9.95

Soup of the Day
garnished with Parmesan straw (adaptable for V GF DF) £8.50

Pan Seared King Scallops
spiced cauliflower fritters, chorizo lardons & cauliflower purée £13

King Prawn Bruschetta
headless king prawns chilli, spring onion & tomato on homemade bruschetta
laced in garlic butter sauce (GF adaptable) £12

Hot Scotch Egg
with pork sausage meat, apple crispy sage & piccalilli (GF adaptable) £10.95

Crispy Fried Whitebait
with homemade tartare sauce £7.95

The Roasts!

Each roast is served with butter roasted potatoes, Yorkshire pudding, carrots
Savoy cabbage, peas, carrot & swede mash, Cheddar creamed cauliflower & pan gravy

Why not add a side of Honey & Mustard Mini Sausages? £4.50

Roasted Loin of Pork £15.95 Roasted Topside of Beef £16.95

Roasted Leg of Lamb £17.95

Roasted Breast of Chicken with cranberry & sausage meat stuffing £16.95

Lentil & Nut Roast

of pine nuts, cashews, peppers, leeks, mushrooms, celery, garlic & onion
with butter basted roasted potatoes, Cheddar creamed cauliflower, seasonal vegetables & gravy
(GF adaptable, vegan adaptable) £13.95

Food 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 may contain small bones, and some game items may contain shot.

Please See Below For More Mains

More Mains

Cod Thermidor

baked with a rich brandy, mustard, crab & cream sauce, accompanied by smoked lardon & Cheddar potato croquettes & a medley of green vegetables £21.95 (GF adaptable)

Surf & Turf - 6oz Chargrilled Rump Steak

topped with three tempura battered king prawns, served with basil roasted tomato sautéed mushrooms, chunky chips crispy fried onions & dressed leaves (GF adaptable) £22.95`

Crab, King Prawn & Scallop Linguine

delicate crab meat, tender prawns and succulent scallop segments, all tossed in a spicy chilli, garlic tomato & lemon sauce, garnished with a crevette, served with House garlic toast £23.95

8oz Sirloin Steak

with basil roasted tomato sautéed mushrooms chunky chips, crispy fried onions & dressed leaves (GF adaptable) £28 Steak Sauces – all GF - Choose Peppercorn or White Wine & Garlic or top with a Binham Blue Cheese Sauce each £3.50

Wild Mushroom & Braised Butternut Squash Risotto

with garden peas & baby spinach, dotted with creamy soft goats' cheese garnished with parsnip crisp & leaf salad £15.95 (GF)

The Parson's Fish Pie

white fish, smoked haddock, salmon & prawns, poached in a creamy dill & leek sauce baked with mashed potato & Cheddar, served with buttered vegetables (GF) £19.95

Field Mushroom, Wilted Spinach & Grilled Halloumi Burger Stack

served in toasted brioche, with skinny fries, leaf garnish, coleslaw & crispy onion rings (adaptable Vegan & GF) £15.95

Calves Liver & Smoked Bacon

Char grilled bacon & pan fried calves' liver on creamy mash with buttered cabbage crispy onions & red wine jus (GF adaptable) £16.95

Choose Chef's Hand Pressed 8oz Steak Burger or Crispy Crumbed Buttermilk Chicken Breast

each served with Monterey Jack cheese, skinny fries, coleslaw & crispy onion rings £16.50 (GF adaptable) Add bacon or mushrooms or egg £1.50

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Dessert

Chocolate Brownie

(GF adaptable) with vanilla ice cream £7.95

Peanut Butter & Chocolate Cheesecake

served with honeycomb ice cream £7.95

Sticky Toffee Pudding

with custard £7.95

Classic Crème Brûlée

with almond shortbread (GF) £7.95

The Parson's Mess

strawberries, meringue, Chantilly cream, vanilla ice cream, mango coulis £8.95

Marbled Chocolate Dome

with brownie pieces, caramac mousse, honeycomb ice cream
& hot toffee sauce £8.95

Apple & Berry Crumble

of apple, strawberries, redcurrants, raspberries & cranberries
served with lashings of custard £7.95

Treacle Sponge Pudding

with lashings of custard £7.95

Selection of Alburgh Norfolk Ice Creams & Sorbets

1 Scoop £3.95 2 Scoops £5.95 3 Scoops £6.95

Choose Vanilla, Salted Caramel, Strawberry, Mint Choc Chip
Raspberry Ripple, Stem Ginger or Honeycomb ice cream

Or Vegan Vanilla or Vegan Chocolate ice cream

Or Dairy Free Sorbet - Raspberry or Orange

Pick & Mix Cheese Board

All served with crackers, fresh fruit & caramelised onion chutney £9.50

choose three from our **Cheese Truckle Selection...**

Soft: Baron Bigod (creamy Brie)

or French Goats' Cheese Pearls infused with herbs & garlic oil

Hard: Black Bomber Smoked: Norfolk Dapple Blue: Binham Blue

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