

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

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

Crispy Fried Whitebait
with homemade tartare sauce £7.95

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

BBQ Pulled Chicken on a Caesar Style Salad
of crisp lettuce, bacon lardons, croutons & anchovies, bound in Chef's special creamy Caesar
dressing, finished with crispy shallots £10.95

The Roasts!

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

Why not add a side of Honey & Mustard Chipolatas? £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 broccoli, 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 Turn Over For More Mains

More Mains

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

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

Chargrilled Sword Fish Steak

on a bed of egg noodles, red peppers, baby corn, courgette, red onion & aubergine all bound in a kecup manis sweet soy sauce £22.95

Char Grilled 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

Beer Battered Fish & Chips

with minted mushy peas, homemade tartare sauce & lemon
– ask for today's fresh fish variety £16.95

Whole Tail Scampi

tartare sauce, skinny fries peas & dressed salad £15.50

King Prawn Linguine

delicate tender prawns, sundried tomatoes & linguine pasta, bound in a creamy lemon & dill sauce, garnished with a chargrilled crevette & garlic roasted cherry tomatoes & served with House garlic toast £23.95

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Dessert

Chocolate Brownie

(GF adaptable) with vanilla ice cream £7.95

Strawberry Jam Sponge

with lashings of custard £7.95

Raspberry Cheesecake

served with raspberry ripple ice cream £8.95

Sticky Toffee Pudding

with stem ginger ice cream £8.95

Classic Crème Brulée

with almond shortbread (GF) £8.95

The Parson's Mess

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

Lemon Panacotta

served with lime sorbet & caramelised pineapple £8.95

Apple & Berry Crumble

of apple, strawberries, redcurrants, raspberries & cranberries

served with vanilla ice cream £8.95

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 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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