



May Sunday Lunch Menu

£15 for 1 course | £22.50 for 2 courses | £30 for 3 courses

Starters

Courgette and tomato soup, warm baguette  

Duck spring rolls, hoisin dip, chilli oil crostini 

Crispy chicken bao buns, katsu mayonnaise, dressed salad

Roasted pepper and whipped goats cheese bruschetta 

Carvery Main Course

Topside of Beef, Turkey breast, Pork loin with crackling or Gammon


All served with roast potatoes, yorkshire pudding, sage and onion stuffing, seasonal vegetables, cauliflower cheese, gravy

*** Please wait to be invited to the carvery by a member of staff ***

Mushroom, chestnut, red wine and tarragon pie 


please pre-order and allow 20 minutes cooking time

Desserts

Lemon and blueberry posset, poppyseed shortbread. 

Apple, sultana and cinnamon crumble, spiced mixed fruit ice cream. 

Biscoff cheesecake, caramelised white chocolate ice cream, fresh strawberries.

Chocolate marquis, honeycomb, Brandy snap, honeycomb ice cream, fresh raspberries. 

Salted caramel panna cotta, gingerbread spiced maple syrup pecans and almonds, gingerbread ice-cream,

chocolate tuile. 

Carrot Cake Sundae

Spiced orange sorbet, maple and pecan ice cream, carrot cake sponge, candied pecans, mascarpone frosting.

Norfolk Cheese and Biscuits (£2.00 supplement)

Baron Bigod, Binham Blue, Norfolk Dapple, biscuits, red grapes, Stokes fig chutney, salted butter.

Selection of local ice creams and sorbets from *Danni's* farm - please see ice cream menu.

Menu dietary key;



Vegetarian



Gluten free



Gluten free
On request



Dairy free



Dairy free
On request

Available every Sunday, 12 - 2.30pm

Booking Essential : 01603 740404, reservations@bawburgh.com

or book online bawburgh.com/restaurant

