



SEPTEMBER SUNDAY LUNCH MENU

Available every Sunday, 12 - 2.30pm

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

STARTERS

Duck spring rolls, hoisin dip, chilli oil crostini

Mango and brie parcels, rocket, mango salsa

Honey and parsnip soup, warm baguette (*gfa*, *dfa*)

Breaded whitebait, stokes tartare, lemon olive oil crostini

CARVERY MAIN COURSE

Turkey Breast, Topside of Beef, Gammon or Pork Loin with crackling

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

 **Butternut squash, lentil and almond wellington** (*v*, *ve*, *df*)
please pre-order and allow 20 minutes cooking time

DESSERTS

Kit kat, caramel and white chocolate cheesecake, millionaires ice cream, strawberries, raspberries

Nutella half bomb, Nutella brownie, hazelnut cream, hazelnut ice cream, strawberries, ferrero roche (*gfa*)

Toffee panna cotta, honeycomb ice cream, toffee popcorn, honeycomb, berries (*gfa*)

Lemon posset, blueberry compote, poppy seed shortbread (*gfa*)

Pear and blackberry crumble, vanilla ice cream (*dfa*)

Biscoff Churro Sundae

Biscoff sauce, churros, biscoff ice cream, strawberries, chantilly cream, biscoff crumb

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;

*v = vegetarian, va = vegetarian option available, ve = vegan, vea = vegan option available,
gf = gluten free, gfa = gluten free option available, df = dairy free, dfa = dairy free option available*