



OCTOBER SUNDAY LUNCH MENU

Available every Sunday, 12 - 2.30pm

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

STARTERS

Pumpkin soup, pumpkin seeds, warm baguette (*dfa, gfa, v, vea*)

Roasted pear, binham blue and walnut salad, olive oil croutons (*v, gfa*)

Smoked haddock florentine fishcake, lemon crostini, rocket

Brie wedges, chilli jam, rocket, toasted garlic sourdough

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



Chestnut roast (*vea, dfa, gfa*)

please pre-order and allow 20 minutes cooking time

DESSERTS

Apple crumble cheesecake, toffee and fudge ice cream

Triple chocolate Nutella cookie dough, hazelnut ice cream, kinder bueno, ferrero roche,
strawberries and raspberries

Sticky toffee pudding, millionaires ice cream (*dfa, gfa, vea*)

White chocolate, raspberry and pistachio tart, pistachio ice cream (*gfa*)

Pear and blackberry crumble, cinnamon ice cream

Cherry and almond sundae

Cherry bakewell ice cream, almond sponge, cherry compote, flaked almonds, chantilly cream

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 *Dann'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*

BOOKING ESSENTIAL:

01603 740404, reservations@bawburgh.com, book online bawburgh.com/restaurant