



April Sunday Lunch

Available every Sunday, 12:00 - 2:00pm

£16.00 for 1 course | £23.50 for 2 courses | £31.00 for 3 courses

STARTERS

Butternut squash and chilli soup, warm baguette, salted butter (v, vea, dfa, gfa)

Brie wedges, rocket, cranberry sauce dip, garlic crostini (v)

Toasted focaccia, topped with pesto, mozzarella & parma ham, rocket, balsamic dressing

Tempura prawns, sweet chilli, rocket, chilli crostini

CARVERY MAIN COURSE

Topside of beef | Turkey breast | Pork loin with crackling | Honey roasted gammon

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



Cheese, leek and potato pie (v)

Please pre-order and allow 20 minutes cooking time

DESSERTS

Milk chocolate cheesecake, honeycomb, chocolate shards, honeycomb ice cream, fresh strawberries & raspberries

Blueberry and honey crème brûlée, honey shortbread (gfa)

Sticky toffee pudding, millionaires ice cream, brandy snap (gfa, dfa)

Salted caramel panna cotta, hazelnut tuille, chocolate ice cream (gfa)

Spiced rhubarb crumble, vanilla ice cream (dfa)

Biscoff and brownie sundae

Biscoff ice cream, chocolate ice cream, biscoff brownie, strawberries, chantilly cream, biscoff sauce & crumb

Norfolk cheese and biscuits (£2.00 supplement)

Selection of 3 local cheeses, biscuits, red grapes, Stoke's fig chutney, butter

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

MENU DIETARY KEY:

v - vegetarian | va - vegetarian available on advance request | ve - vegan | vea - vegan available on advance request
gf - gluten free | gfa - gluten free available on advance request | df - dairy free | dfa dairy free available on advance request

BOOKING ESSENTIAL

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