



May 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

Roasted red pepper, sweet potato & smoked paprika soup, warm baguette, salted butter (v, vea, dfa, gfa)

Smoked haddock florentine fishcake, lemon crostini, rocket

Vine tomato, pesto & grilled halloumi sourdough bruschetta

Chicken goujons, dressed salad leaves, garlic mayonnaise, garlic 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)



Butternut squash, lentil & almond wellington (v)

Please pre-order and allow 20 minutes cooking time

DESSERTS

Apple, cherry and almond crumble, cherry bakewell ice cream (dfa)

White chocolate & strawberry eton mess (gfa)

Elderflower panna cotta, raspberry compote, pistachio shortbread, raspberry sorbet (gfa)

Flourless chocolate cake, fudge icing, honeycomb ice cream, brandy snap (gfa)

Baked lemon and blueberry cheesecake, strawberry ice cream

Millionaires sundae

Millionaires ice cream, caramel sauce, chocolate sauce, millionaires shortbread pieces, strawberries, chantilly cream

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