



# August 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)

Spicy crab cakes, mango salsa, chilli crostini

Baked mushroom and stilton crumbles, toasted sourdough

Crispy chicken bao buns, katsu mayonnaise, dressed salad

## 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)



**Nut roast** (v, ve, df, gf)

Please pre-order and allow 20 minutes cooking time

## DESSERTS

White chocolate and honeycomb cheesecake, honeycomb ice cream, strawberries (v)

Maple crème brûlée, pecan shortbread (v, gfa)

Dark chocolate and hazelnut mousse, chocolate and hazelnut biscotti, millionaires ice cream (v)

Coconut panna cotta, passion fruit curd, coconut shortbread, passionfruit sorbet (dfa, gfa)

Apple and raspberry crumble, vanilla ice cream (v, dfa)

**Strawberries and cream sundae** (v)

Vanilla ice cream, strawberry ice cream, strawberry compote, shortbread, strawberries, chantilly cream

**Norfolk cheese and biscuits** (v, £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 (v) - 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](mailto:reservations@bawburgh.com), book online [bawburgh.com/restaurant](http://bawburgh.com/restaurant)