



July 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

Tomato and basil soup, pesto and mozzarella croute (v, vea, dfa, gfa)

Smoked salmon, cucumber ribbons, steamed asparagus, cured red onions, parsley croutons, hollandaise dip (dfa, gfa)

Goats cheese, walnut and red onion chutney tart, rocket, balsamic dressing

Duck spring rolls, hoisin dip, chilli oil 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 and almond wellington (v)

Please pre-order and allow 20 minutes cooking time

DESSERTS

Lemon and blueberry posset, poppyseed shortbread (v, gfa)

Toffee apple crumble, toffee and fudge ice cream (v, dfa)

Eton mess cheesecake, white chocolate cheesecake, meringue, strawberries, chantilly cream, strawberry ice cream, white chocolate shard (v)

Rum crème brûlée, coconut shortbread (v)

Pistachio panna cotta, raspberry macaron, raspberry coulis, vanilla ice cream

Kinder bueno sundae (v, contains nuts)

kinder bueno, chocolate ice cream, hazelnut ice cream, nutella, hazelnuts, 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, book online bawburgh.com/restaurant