



LUNCH

MENU

STARTERS

Tomato and red pepper soup, crème fraiche, warm baguette, salted butter (v, vea, gfa, dfa)

Caprese bruschetta - toasted focaccia topped with pesto, tomatoes and fresh mozzarella drizzled with olive oil and balsamic (v)

Chilli and mango king prawns, avocado and mango salsa, chilli croute

Katsu chicken bao buns, dressed salad leaf

MAIN COURSE

Battered cod

Triple cooked chips, mushy peas, stokes tartare sauce, charred lemon

Slow cooked beef brisket

Melted applewood cheese, spiced slaw and gherkins served in a toasted brioche bun, parmesan and truffle fries, onion rings

Ploughman's

Honey and mustard gammon, Norfolk dapple, boiled egg, warm baguette, salted butter, stokes sticky pickle, pickled onions, gherkins, celery, cherry vine tomatoes (gfa, dfa)

Tortellini pasta

Stuffed with asparagus in a beetroot and ricotta sauce, garlic sourdough (v)

DESSERTS

Cookie dough cheesecake, honeycomb ice cream, strawberries (v)

Raspberry and hazelnut meringue roulade, raspberry sorbet, fresh raspberries, hazelnut praline (v, gfa)

Apricot and blueberry crumble, vanilla ice cream (v, dfa)

Rocky road sundae, rocky road ice cream, chocolate sauce, digestive crumb, mini marshmallows, cherries, chantilly cream

1 COURSE £15.50 | 2 COURSES £22.50 | 3 COURSES £29.50

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:

Menu available Monday - Saturday, from 12:00pm
01603 740404, reservations@bawburgh.com or online at bawburgh.com/restaurant