



Summer Sunday Junch

Available every Sunday, 12:00pm - 2:00pm £17.00 for 1 course | £24.50 for 2 courses | £32.00 for 3 courses

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

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)



Chargrilled vegetables and goats cheese wellington Please pre-order and allow 20 minutes cooking time

DESSERTS

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

Biscoff white chocolate mousse, biscoff shortbread, strawberries (v, gfa)

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

Coconut panna cotta, pineapple and mint salsa, ginger shortbread, pineapple sorbet (gfa)

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

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 Dann'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