



Winter Sunday Lunch

Available every Sunday, 12:00pm - 2:00pm

£18.50 for 1 course | £26.00 for 2 courses | £33.50 for 3 courses

STARTERS

Spiced parsnip soup, warm baguette, salted butter (v, vea, dfa, gfa)

Crispy calamari, harissa mayonnaise, spring onion and chilli

Sweetcorn and courgette fritter, coconut yoghurt (v)

Nduja arancini, sun blushed tomato mayonnaise, salsa verde (gfa, dfa)

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, spinach and feta wellington

Please pre-order and allow 20 minutes cooking time

DESSERTS

Fudge brownie, topped with white chocolate & hazelnut ganache, kinder cream, caramelised hazelnuts, kinder hippo, bueno ice cream (v, gfa - contains nuts)

Baked cherry and almond cheesecake, cherry and amaretto ice cream (v - contains nuts)

Blood orange and cardamom panna cotta, blood orange coulis, vanilla ice cream (gfa)

Apple and biscoff crumble, biscoff custard (v, dfa)

Sticky toffee pudding sundae (v - contains nuts)

date sponge, salted caramel sauce, vanilla ice cream, toffee ice cream, candied pecans, 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 *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