



BAWBURGH, NORFOLK



SPRING LUNCH MENU

Available Monday - Saturday from 12pm | March - May 2026
1 course £16.50 | 2 courses £23.50 | 3 courses £30.50

STARTERS

Pea and mint soup, warm baguette, salted butter (*v, vea, gfa, dfa*)

Baked feta with sesame and honey, warm pitta strips (*v, gfa*)

Zingy grapefruit, prawn, avocado and tamarind salad (*gfa, dfa*)

Parmesan, chilli and garlic chicken wings, ranch dip

MAIN COURSE

Slow cooked lamb shank, creamy mash, honey roasted carrots, braised red cabbage, mint jus (*gfa, dfa*)
£3.00 supplement

Creamy herby chicken filo pot pie, roasted hasselback potatoes, asparagus

Smoked salmon, chive and cream cheese linguine, garlic bread

Homemade goats cheese and spring vegetable tart, buttery mint potatoes, side salad (*v, gfa, dfa*)

DESSERTS

Millionaires cheesecake, shortbread base, caramel mascarpone, chocolate fudge sauce, millionaires ice cream (*v*)

Apple, rhubarb and ginger crumble, vanilla custard (*v, gfa, dfa*)

Mocha crème brûlée, chocolate chip biscotti (*v, gfa*)

Elderflower panna cotta, strawberries, brown butter crumble, strawberry shortbread (*gfa*)

ALLERGEN INFORMATION

GF Gluten Free | **GFA** Gluten Free Adaptable | **DF** Dairy Free | **DFA** Dairy Free Adaptable | **V** Vegetarian | **VE** Vegan | **VEA** Vegan Adaptable

Our dishes may contain allergens such as **dairy, nuts, eggs, gluten** or **seafood**. We're happy to provide detailed information about our ingredients.
If you have allergies or dietary needs, please let us know in advance to ordering so we can do our best to accommodate you.

BOOKING ESSENTIAL

01603 740404 | reservations@bawburgh.com | bawburgh.com/restaurant