



# Spring Lunch Menu

*Bawburgh, Norfolk · March – May 2026*

Available Monday – Saturday from 12pm

1 COURSE £16.50

2 COURSES £23.50

3 COURSES £30.50

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## 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)

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v = Vegetarian | vea = Vegan Adaptable | gfa = Gluten Free Adaptable | dfa = Dairy Free Adaptable

Please inform us of any allergies or dietary requirements before ordering.

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