



Summer Lunch Menu

Bawburgh, Norfolk · June – August 2026

Available Monday – Saturday from 12pm

1 COURSE £16.50

2 COURSES £23.50

3 COURSES £30.50

Starters

Roasted Red Pepper, Tomato & Basil Soup – Warm baguette slices, salted butter (*v, ve, gfa, dfa*)

Halloumi, Melon & Crispy Prosciutto Salad – Pistachio and mint drizzle (*gfa*)

Hot Honey Feta Filo Rolls – Chilli jam, dressed salad leaves, sourdough croute

Smoked Salmon Carpaccio – Candy striped beetroot, orange segments, vodka crème fraîche, lemon zest, olive oil, wholegrain mini loaf (*gfa*)

Main Course

Battered Cod – Triple cooked chips, peas, Stokes tartare sauce, charred lemon

Creamy Tuscan Chicken Pasta – Garlic flatbread (*gfa*)

Luxury Ploughman's – Honey roasted gammon, pork pie wedges, mini caramelised onion sausage roll, Norfolk Dapple cheese, boiled egg, granary mini loaf & warm baguette slices, salted butter, Stokes sticky pickle, pickled onions & gherkins, celery & cherry vine tomatoes

Mediterranean Goats Cheese Open Flatbread – Pesto, chargrilled vegetables, crumbled goats cheese, balsamic glaze, garlic fries (*v, gfa*)

Desserts

White Chocolate Eton Mess Cheesecake – Fresh strawberries, chantilly cream, meringue, strawberry ice cream (*v*)

Chocolate Five Ways – Dark chocolate mousse, white chocolate and raspberry tart, biscoff brownie, flourless chocolate cake, mint choc chip ice cream (*v, gfa*)

Lemon Panna Cotta Tart – Raspberry meringue drops, chantilly cream, dried raspberry pieces, blueberry ice cream (*gfa*)

Apple & Summer Berries Flapjack Crumble – Vanilla ice cream (*v, dfa*)

Peach & Blueberry Cobbler Sundae – Peach and blueberry ice cream, peach segments, blueberry compote, vanilla sponge, chantilly cream (*v, gfa*)

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

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

01605 740404 | reservations@bawburgh.com | bawburgh.com/restaurant