



BAWBURGH, NORFOLK

AUTUMN LUNCH MENU

Available Monday - Saturday from 12pm | September - November 2026

1 course £16.50 | 2 courses £23.50 | 3 courses £30.50

STARTERS

Parsnip and apple soup, parsnip crisps, warm baguette slices, salted butter (v, ve, gfa, dfa)

Smoked salmon and capers arancini balls, lemon and dill mayonnaise, dressed leaf, garlic croute (gfa)

Focaccia bruschetta topped with roasted tomatoes, pesto, blue cheese and hot honey (gfa)

BBQ pulled pork and gruyere cheese tart, sour cream, spring onions

MAIN COURSE

Slow cooked beef coconut curry, pilau rice, naan, poppadoms (gfa, dfa)

Pork, apple and cider pot pie, wholegrain mustard mashed potato, seasonal vegetables

Roasted maple and pecan crusted salmon, garlic roasted new potatoes, roasted carrots, green beans, lemon herb butter sauce (gfa, dfa)

Ravioli filled with oven roasted pumpkin, in a creamy gorgonzola sauce, with mushrooms and crispy sage, garlic flatbread (va)

DESSERTS

Baked sticky toffee pudding cheesecake, toffee sauce, caramelised white chocolate ice cream (v)

Millionaire's chocolate brownie tart, homemade honeycomb, millionaire's ice cream (v, gfa)

Pear and blackberry crumble, vanilla ice cream or custard (v, dfa)

Spiced apple and cinnamon crème brûlée, spiced apple compote, cinnamon shortbread (v, gfa)

Cherry bakewell sundae: cherry and amaretto ice cream, cherry compote, almond frangipane, chantilly cream, kirsch cherries, flaked almonds (v, n)

ALLERGEN INFORMATION

GF Gluten Free | GFA Gluten Free Adaptable | DF Dairy Free | DFA Dairy Free Adaptable

V Vegetarian | VE Vegan | VEA Vegan Adaptable

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

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