

Evening Menu

STARTERS

- Soup of the day**, homemade bread & butter **£5.95 V**
- Mixed marinated olives**, home baked focaccia, olive oil & aged balsamic vinegar **£4.95 V**
- Superfood salad**, kale, spinach, broccoli, avocado, sweet potato, feta, toasted seeds **£7.50 V GF**
- Caley Hall fish cake**, salmon, cod, haddock, wilted spinach, herb velouté **£6.95/£13.95**
- Ham hock terrine**, cherry tomatoes, straw potatoes, quail's eggs **£6.95**
- Fresh water crayfish cocktail**, avocado puree, gem lettuce, confit tomatoes, sauce Marie rose **£7.25 GF**
- Chicken and pancetta salad**, baby gem lettuce, croutons, pecorino, garlic mayonnaise **£7/£10**
(V available **£5.50/£8.50**)
- Buffalo mozzarella**, melon, parma ham, balsamic, rocket **£8.50 GF**
- Crab mousse**, avocado, sun dried tomatoes, passionfruit, crouton, rocket, herb oil **£8.50**
- Fig and beetroot**, filo pastry tartlet, beetroot, goats cheese, rocket and almond pesto **£7.50 V N**

MAINS

- Salt Marsh lamb**, rump, braised shoulder, ratatouille, confit potatoes, basil jus **£21.50 GF**
- Norfolk chicken breast**, baby veg, carrot and fennel puree, rapeseed oil mash, crispy chicken leg, jus **£16.95**
- Smoked haddock**, chive mash, wilted spinach, poached hens egg, parmesan **£16.50 GF**
- Pan fried seabass**, parmentier potatoes, samphire, sun-blushed tomatoes, olive, lemon & dill velouté **£16.95**

CLASSICS

- The Caley beef burger**, brioche bun, baby gem lettuce, chips, Norfolk dapple cheese, red onion jam **£12.95**
- Cumberland sausage & mash**, wilted greens, onion gravy **£11.95**
- Braised Lincoln Red beef in ale**, puff pastry lid, mashed potato, seasonal vegetables **£14.50**
- Grilled organic gammon steak**, fried duck egg, chips, crushed peas, pancetta crisps, pea shoots **£12.95 GF**
- Char-grilled "Welney Marsh" sirloin steak**, hand cut or skinny chips, Binham blue glazed field mushroom, slow cooked plum tomato, red onion confit **£22.50 GF** (DBB £4 supplement)
- Caley Hall beer battered cod**, chips, crushed peas, homemade lime tartare sauce **£12.95**
- Breaded whole tail scampi**, chips, lime tartare sauce, crushed peas **£12.50**

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VEGETARIAN

Risotto, Binham blue cheese, pine nuts, wild mushrooms **£13.95 V GF N**

Tarte fine, warm potato salad, halloumi, artichokes, rocket pesto **£12.50 V N**

SIDES

Skinny or Hand cut chips **£3**

Parsley new potatoes **£3**

Fresh mixed olives **£3**

Peppercorn sauce **£2.50**

Creamy mash **£3**

Panache of seasonal vegetables **£3**

Binham blue cheese sauce **£2.50**

DESSERTS

Crème brûlée, shortbread, seasonal berries **£6.95**

Chocolate brownie, mint choc chip ice cream, chocolate sauce **£6.95**

Sticky toffee pudding, vanilla Ice cream, butterscotch sauce, **£6.95**

Norfolk strawberries, chocolate, meringue **£6.50**

White chocolate cheesecake, mango, passionfruit sorbet **£6.95**

Pistachio cake, fresh raspberries, raspberry sorbet **£6.95**

Selection of ice creams, vanilla, chocolate, strawberry, mango **£4.95**

Selection of fine Norfolk cheese, Norfolk Dapple, Binham Blue, Copy's cloud, crackers, grapes, apple and sultana chutney, quince jelly **£8**

DIGESTIFS

Taylor's LBV

Martell VS fine cognac

Courvoisier fine cognac

Remy Martin VSOP fine cognac

Hennessey XO fine cognac

Muscat de Saint Jean de Minervois, Domaine de Barroubio

Dessert Wine, intense aromas of grapes, pears, rose petals and citrus fruits

50ml **£3.70** / 100ml **£7.40**

25ml **£3.50**

25ml **£5.00**

25ml **£5.00**

25ml **£16.60**

75ml **£4.25** / ½ bottle **£18.50**

All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced
For more information about food allergies and intolerances please speak to a member of staff.