

## Lunch/Bar Menu

Served 12:00-7:15 Monday to Saturday, and 2:30-7:15 on Sunday

### SANDWICHES - ALL AT £5.95

*on a choice of white or brown bread*

*all served with a salad garnish*

**roasted local beef** with horseradish sauce

**bacon, lettuce and tomato** with mayonnaise - **TOASTED**

**wiltshire cured ham** with wholegrain mustard

**home made salmon gravadlax** with crème fraîche

**prawns** with tomato and mayonnaise

**tuna and mayonnaise** with cucumber

**ferndale farm Norfolk Dapple cheese** with pickle

### HOT CIABATTAS - ALL AT £9.95

*all served with a salad garnish and hand cut chips*

**free range chicken, bacon and cheese melt**

**duck confit with char-sui sauce and spring onions**

**pan fried steak and onion**

**grilled Binham blue cheese and apple** with wholegrain mustard

### SALADS - ALL AT £10.95

**warm free range chicken and bacon**

**home made smoked finnan haddock and ginger fishcake**

**duck confit**

**goats cheese and sundried tomato**

### CHILDREN'S OPTIONS - ALL AT £5.95

**grilled sausages** with chips and beans

**home made breaded chicken breast pieces** served with chips and beans

**home made lasagne** served with peas

**breaded goujons of lemon sole** served with chips and peas

**tagliatelle pasta** with a Bolognese sauce

**tagliatelle pasta** with a cheese and cream sauce

### SIDE ORDERS

**hand cut chips** £2.95

**battered onion rings** £1.95

**mixed side salad** £2.50

**vegetable medley** £2.50

**gratin potatoes** £2.50

**bread roll and butter** £0.75

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### STARTERS / LIGHT BITES

<b>home made soup of the day</b> with a bread roll	£4.50
<b>trio of salmon</b> (smoked salmon parfait, poached salmon, gravadlax)	£6.95
<b>parmesan and leek brulée</b> with herb salad and balsamic reduction	£4.95
<b>smoked haddock and ginger fishcake</b> with sweet tomato relish	£6.95
<b>baked goats cheese</b> in filo pastry, with pumpkin and ginger chutney	£4.95
<b>smooth chicken liver parfait</b> with spiced apple jelly and toasted brioche	£5.95
<b>smoked salmon and herb crêpe</b> with watercress crème fraîche	£5.95
<b>fine tart of duck and onion confit</b> with lemongrass jus	£6.95
<b>bruschetta</b> with mushroom, artichokes, parmesan and pesto	£5.95

### MAINS

<b>grilled local sausages</b> served with gravy and gratin potatoes	£8.95
<b>steak, mushroom and ale pie</b> served with hand cut chips	£9.95
<b>whole tail scampi</b> served with hand cut chips and peas	£9.95
<b>home made lasagne</b> with salad and hand cut chips	£10.95
<b>braised lamb shank</b> with redcurrant jus, gratin potatoes, red cabbage	£15.95
<b>fresh salads</b> please see the selection overleaf	£10.95
<b>poached salmon fillet</b> with pak choi, spring onions, potatoes, balsamic	£14.95
<b>traditional homemade fish pie</b> with baby carrots and fine beans	£13.95
<b>free range chicken breast</b> with roasted root vegetable risotto	£13.95

### Vegetarian

<b>pithivier of spinach and blue cheese</b> with pine nuts and port reduction	£12.95
<b>roast root vegetable risotto</b> with crispy vegetables and rosemary butter	£12.95
<b>vegetable open lasagne</b> with aubergine, feta, spinach, pine nuts	£12.95

### SIDE ORDERS

<b>hand cut chips</b>	£2.95	<b>vegetable medley</b>	£2.50
<b>battered onion rings</b>	£1.95	<b>gratin potatoes</b>	£2.50
<b>mixed side salad</b>	£2.50	<b>bread roll and butter</b>	£0.75

### DESSERTS

Please see the separate menu for the current dessert and cheese selection.