

Sunday Lunch

STARTERS

Tomato soup, homemade bread and butter **£5.95** v

Mixed marinated olives, home baked focaccia, olive oil and aged balsamic vinegar **£4.95** v

Chicken & pancetta salad, baby gem lettuce, croutons, pecorino, garlic mayonnaise **£7/£10** (v available £5.50/£8.50)

Superfood salad, kale, spinach, broccoli, avocado, sweet potato, feta, toasted seeds **£7.50** v GF

Ham hock terrine, straw potatoes, quail eggs, cherry tomatoes, pea shoots **£6.95**

Smoked salmon & mackerel, croutons, cucumber, lemon **£7.50** GF

Fresh water crayfish cocktail, avocado puree, gem lettuce, confit tomatoes, sauce Marie rose **£7.25** GF

MAINS

Roast sirloin of Norfolk beef, roast potatoes, seasonal vegetables, Yorkshire pudding, pan gravy **£13.95**

Roast Norfolk pork loin, roasted potatoes, seasonal vegetables, Yorkshire pudding, crackling, gravy **£12.50**

The Caley beef burger, brioche bun, baby gem lettuce, chips, red onion jam **£13.50**

Add cheese **£1.50** Add bacon **£1.50**

Braised Lincoln Red beef in ale, puff pastry lid, mashed potato, seasonal vegetables **£14.50**

Smoked Haddock, chive mash, wilted spinach, poached hens egg, parmesan **£16.50** GF

Caley Hall beer battered cod, chips, crushed peas, homemade lime tartare sauce **£12.95**

Breaded whole tail scampi, chips, lime tartare sauce, crushed peas **£13.50**

Risotto, wild mushroom, Binham blue cheese, pine nuts **£13.95** v GF N

SIDES

Skinny or Hand cut chips **£3**

Parsley new potatoes **£3**

Creamy mash **£3**

Panache of seasonal vegetables **£3**

Fresh mixed olives **£3**

DESSERTS

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

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

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

Ice cream, chocolate, strawberry, vanilla, mint choc chip, mango **£4.95**

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

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.

Childs Menu

STARTERS

Soup of the day

Mini cheese on toast

Ploughman's, crackers, cheese, apple, grapes

Crudities, batons of carrot, celery & cucumber, cherry tomatoes, crunchy bread

MAINS

Roast of the day (see main menu)

Grilled sausages with mash, peas and gravy

Homemade breaded chicken goujons with chips and baked beans

Scampi, chips and peas

Tagliatelle pasta:

with a cheese and cream sauce

with a bolognaise sauce

with a tomato sauce

DESSERTS

Fresh fruit salad, vanilla ice cream or cream

Warm chocolate brownie, honeycomb and chocolate sauce

Ice cream dream, make your own dream ice cream from the following:

Ice cream - chocolate, strawberry, vanilla (choose 2)

Sauce - chocolate, strawberry, toffee, mango (choose 1)

Toppings - gummy bears, choc chips, honeycomb, toffee popcorn, sprinkles (choose 2)

1 course £5.95

2 courses £8.45

3 courses £10.95