

Evening Menu

STARTERS

- Soup of the day**, homemade bread & butter **£5.95**
- Mixed marinated olives**, home baked focaccia, olive oil & aged balsamic vinegar **£4.95** V
- Baked figs**, Binham blue cheese, toasted pecans, mascarpone & red wine syrup **£7.50** GF/N
- Fresh water crayfish cocktail**, avocado puree, gem lettuce, confit tomatoes, sauce Marie rose **£7.25**
- Ballotine of cold smoked salmon**, pea panna cotta, quails egg & beetroot **£8.95**
- Caley Hall fish cake**, wilted spinach, herb velouté **£6.95/£13.95**
- Superfood salad**, spinach, broccoli, avocado, sweet potato, feta, toasted seeds **£7.50** V GF
- Ham hock terrine**, cherry tomatoes, straw potatoes, quail's eggs, Dijon mustard mayonnaise **£7.50**
- Chicken and pancetta salad**, baby gem lettuce, croutons, pecorino, garlic mayonnaise **£7/£10**

MAINS

- Roast duck breast** potato terrine, local chard, pickled blackberry jus **£18.50** GF
- Chicken breast**, charred sweetcorn, Norfolk peer potatoes, sweetcorn & lemon grass velouté **£16.95**
- The Caley beef burger**, brioche bun, baby gem lettuce, chips, bacon jam **£13.50**
Add cheese **£1.50** Add bacon **£1.50**
- Cumberland sausage & mash**, wilted greens, onion gravy **£11.95**
- Grilled organic gammon steak**, fried duck egg, chips, crushed peas, pea shoots **£13.95** GF
- Braised Lincoln Red beef in ale**, puff pastry lid, mashed potato, seasonal vegetables **£14.50**
- Char-grilled 8oz Rib-eye steak**, chips, horseradish butter and baby watercress **£23.50** GF
(DBB £4 supplement)

FISH

- Pan fried pavè of hake**, fondant potato, wild mushrooms, samphire, fennel, white wine velouté **£16.95** GF
- Pan roasted cod**, Braised gem hearts, butternut squash, walnut salsa verde **£17.95** GF
- Caley Hall beer battered haddock**, chips, crushed peas, homemade lime tartare sauce **£12.95**
- Breaded whole tail scampi**, chips, lime tartare sauce, crushed peas **£13.50**

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VEGETARIAN

Local beetroot and pearl barley risotto, goats cheese & baby watercress **£12.50**

Tart fine, warm new potatoes, aubergine caviar, coriander, halloumi, herb oil **£12.50**

Butternut squash curry, cous cous, poppadum **£11.95** VE

SIDES

Skinny or Hand cut chips **£3**

Buttered new potatoes **£3**

Fresh mixed olives **£3**

Creamy mash **£3**

Seasonal vegetables **£3**

Binham blue cheese sauce **£2.50**

Peppercorn sauce **£2.50**

DESSERTS

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

Dark chocolate delice, salted peanuts, orange and vanilla mascarpone **£6.95** N

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

Pressed apple terrine, nut crumble, blackberry sorbet & brandy anglaise **£6.95**

Norfolk blackberries, crème de cassis, meringue & honeycomb **£6.95** GF

Selection of ice creams, vanilla, chocolate, strawberry, mint chocolate chip (2 scoops) **£4.95**

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