

Lunch 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**
- Superfood salad**, spinach, broccoli, avocado, sweet potato, feta, toasted seeds **£7.50 V GF**
- Ham hock terrine**, cherry tomatoes, straw potatoes, quail's eggs **£6.95**
- Caley Hall fish cake**, wilted spinach, herb velouté **£6.95/£13.95**
- Fresh water crayfish cocktail**, avocado puree, gem lettuce, confit tomatoes, sauce Marie rose **£7.25**
- Chicken and pancetta salad**, baby gem lettuce, croutons, pecorino, garlic mayonnaise **£7/£10**

MAINS

- Caley Hall beer battered haddock**, chips, crushed peas, homemade lime tartare sauce **£13.95**
- 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**
- Whole tail scampi**, chips, homemade lime tartare sauce, crushed peas **£13.50**
- Braised Lincoln Red beef and mushroom in ale**, puff pastry lid, mashed potato, seasonal vegetables **£14.50**
- Grilled organic gammon steak**, fried duck egg, chips, crushed peas, pea shoots **£13.95 GF**
- Char-grilled 8oz ribeye steak**, chips, horseradish butter, baby watercress **£23.50 GF**
- Wild mushroom and chestnut risotto**, baby watercress & herb oil **£12.50**

SIDES

- Skinny or Hand cut chips **£3**
Buttered new potatoes **£3**
Fresh mixed olives **£3**

- Creamy mash **£3**
Panache of seasonal vegetables **£3**
Binham blue cheese sauce **£2.50**
Peppercorn sauce **£2.50**

DESSERTS

- Rum & raisin crème brûlée**, shortbread, boozy golden raisins **£6.95**
- Dark chocolate & cherry**, ganache, kirsch cherries, cherry sorbet & peanut brittle **£6.95 N**
- Sticky toffee pudding**, vanilla Ice cream, butterscotch sauce, **£6.95**
- 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, apple and sultana 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.

Lunch Menu

SANDWICHES

(AVAILABLE DAILY 12-5.30PM, SUNDAYS 2.30-5.30PM)

All sandwiches available on white or granary bread (unless otherwise stated) and served with vegetable crisps

Norfolk dapple cheese, chef's chutney **£7.25**

Local cured ham, grain mustard mayonnaise **£7.25**

Scottish smoked salmon, lemon mayonnaise **£7.50**

'Welney Marsh' rare cooked sirloin of beef, horseradish and baby watercress **£7.50**

Soup of the day and sandwich,

choose half of any sandwich above to enjoy with the soup of the day **£9.50**

Cumberland sausage, caramelised red onion jam **£7.25**

Crayfish, baby gem lettuce, Marie Rose sauce **£7.95**

Caley Hall club sandwich, chicken, bacon, crisp lettuce, tomato, mayonnaise **£9.25**

Caley Hall Ploughmans, Binham Blue and Norfolk Dapple cheese, local cured ham, apple, pickled baby onions, crisp lettuce, chef's chutney, homemade bread **£10.50**

Children's lunchbox, plain ham, cheese or jam sandwich, crisps, fruit and a sweet treat **£7.95**

AFTERNOON TEA & CAKES

(Served 10am-6pm)

Caley Hall Afternoon Tea, delicate finger sandwiches on freshly baked bread, a selection of cakes and a homemade scone with clotted cream and strawberry jam **£12.95** per person (pre booking essential)

Sparkling Afternoon Tea, Caley Hall Afternoon Tea including a 200ml bottle of prosecco **£20.95** per person

Fresh Scone, with Devon clotted cream, homemade jam **£4**

Cream Tea, fruit scone, Devon clotted cream, homemade jam & a pot of tea for one **£5.50**

Toasted teacake, with butter & homemade jam **£2.70**

Trio of homemade cakes, please ask your server for more details **£4.00**

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.