

Sample Evening Menu

STARTERS

Soup of the day, homemade bread & butter **£5.95**

Selection of homemade breads, with beef dripping & flavoured butter **£4.50**

Vodka cured salmon gravadlax, local beetroot, keta egg & orange **£8.95 GF**

Smoked mackerel pate, torched cucumber dashi, crispy seaweed & horseradish foam **£7.50**

Superfood salad, puy lentils, chicory, charred squash, pomegranate, rose harissa dressing & toasted seeds **£6.95 V/GF**

Roasted Jerusalem artichoke salad, creamed goat's cheese, pear & toasted hazelnuts **£7.25 N/GF**

Ham hock & pistachio terrine, apricot, apple & radish salad **£7.50 N/GF**

Roasted pigeon breast, rosti potato, seed granola, quail's eggs, soft herbs & red wine syrup **£7.50**

CLASSIC MAINS

The Caley beef burger, brioche bun, baby gem lettuce, chips & bacon jam **£13.50**

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

Caley Hall beer battered haddock, chips, crushed peas & homemade lime tartare sauce **£13.95**

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

Cottage pie, seasonal vegetables **£12.50**

Aubergine & feta samosa, Bombay potatoes & mango chutney **£13.50 V**

MEAT

Beer braised beef short rib, potato rosti, caramelised onion puree, wild mushrooms & pearl onions **£18.95**

Roasted chicken breast, maple glazed roots, crispy kale, celeriac puree & oatmeal croquette potato **£15.95**

8oz, 28day matured Sirloin steak, roasted tomatoes, rocket, skinny fries, mushroom butter **£21.95 GF**
(£3 DBB Supplement)

FISH

Roasted sea bass, Asian salad, tempura squid & soy dressing **£17.95**

Pan fried cod, prawn bisque, young spinach, sea lettuce, saffron crushed potatoes & aioli **£17.50**

Sample Evening Menu

SIDES

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| Beef dripping chips, skinny or hand cut £3 (V available) | Asian salad, glass noodles & soy dressing £3.50 |
| New potatoes in thyme butter £3 | French style garden peas with chicory £3 |
| House chopped salad £3 | Buttered cavalo Nero & chestnuts £3.50 |
| Marinated olives £3 | Maple glazed roots £3.50 |
| Blue cheese sauce £3 | Peppercorn sauce £3 |

DESSERTS

- Spiced almond milk pannacotta**, quince & flapjack crumble **£6.95**
- Sticky toffee pudding**, vanilla Ice cream & butterscotch sauce **£6.95**
- Dark chocolate crèmeux**, yoghurt sorbet, mango & spiced sugar **£6.95 GF**
- Espresso custard tart**, baileys clotted cream ice cream **£6.95**
- Iced Banoffee parfait**, toasted pecans, torched banana & caramel sauce **£6.95 N/GF**
- Selection of ice creams**, vanilla, chocolate, strawberry, mint chocolate chip (2 scoops) **£4.95**
- Eccles cake**, Binham blue cheese, apple puree & port syrup **£7.50**
- Selection of local cheese**, Lincolnshire poacher, Binham Blue, Copy's cloud, crackers, grapes, chutney, quince **£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.