

Sample 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, 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 & merlot dressing **£7.25 N/GF**

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**

Grilled organic gammon steak, fried egg, chips, crushed peas & pea shoots **£13.95 GF**

Cottage pie, seasonal vegetables **£12.50**

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

SIDES

Beef dripping chips, skinny or hand cut **£3 (V available)**

New potatoes in thyme butter **£3**

House chopped salad **£3**

Marinated olives **£3**

Blue cheese sauce **£3**

Asian salad, glass noodles & soy dressing **£3.50**

French style garden peas with chicory **£3**

Buttered cavalo Nero & chestnuts **£3.50**

Maple glazed roots **£3.50**

Peppercorn sauce **£3**

DESSERTS

Spiced almond milk pannacotta, quince & flapjack crumble **£6.95**

Sticky toffee pudding, vanilla ice cream & butterscotch sauce **£6.95**

Eccles cake, Binham blue cheese, apple puree & port syrup **£7.50**

Dark chocolate cremeux, 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 GF**

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

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.

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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 cheddar cheese, chef's chutney **£7.25**

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

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

Rare cooked sirloin of beef, horseradish & crisp salad **£7.50**

Soup of the day and sandwich,

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

Cumberland sausage, tomato chutney **£7.25**

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

Children's lunchbox, plain ham, cheese or jam sandwich, crisps, fruit & 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 & 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**

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