



Evening Menu

STARTERS

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

Selection of homemade breads, with smoked olive oil & flavoured butter **£4.95** MK, G

Cromer crab, lovage, compressed watermelon, cucumber ketchup **£10.95** SD, CR, C

Heritage tomato salad, marinated baby mozzarella, basil **£6.50** MK, SD

Gin & tonic cured salmon, sea weed, soft quail's egg, capers, gherkins **£9.50** F, G, SD

Super food salad, lentils, quinoa, avocado, spinach, red beetroot, grain mustard dressing **£6.95** SD, G, SS

Aspalls braised pork belly, pistachio sausage meat, apple, English mustard dressing **£6.95** G, N, MU, C, SD

Roasted ½ quail, black pudding, local baby beets, smoked shallot **£7.25** MU, SD, G

MAINS

The Caley tomato & horseradish beef burger, brioche bun, crisp salad, chips, tomato relish **£13.50** MK, G

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

Chicken & ham hock pie, short crust pastry, seasonal vegetables, mashed potato **£14.95** MK, C, SD, E, G

Roast chicken breast, parmesan polenta, confit tomato, olives, red wine dressing **£15.95** C, SD, MK

Roasted lamb chops, sweetbreads, heritage carrots, peas, fondant potato, pistachio **£21.95** G, C, MK, N

28day aged rump steak, pink peppercorn butter, vine tomato, wild rocket, French fries **£19.50** MK

(£4 DBB Supplement)

Caley Hall fish cake, buttered spinach, sauce gribiche, poached hens egg **£14.50** E, G, MK, SD, CR, F

Pan roasted Hake, roasted garlic mash, wild mushrooms, charred leeks, saffron & shallot dressing **£17.95** F, MK

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

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

Vegetable Wellington, mixed nuts, carrots, soft herbs, creamed leeks **£13.50** V, E, MC, C, N

Caley hall veggie burger, homemade beetroot bun, tomato salsa, French fries **£13.50** V, E, G, MK, SD



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SIDES

Beef dripping chips, skinny or hand cut **£3** *V available*
Buttered Norfolk potatoes & rosemary **£3** *MK*
House chopped salad **£3** *SD*
Marinated olives & house pickles **£3.50** *SD*

Garden peas with & mint butter **£3** *MK*
Seasonal vegetables **£3.50** *MK*
Peppercorn sauce **£3** *MK, SD, F*
Blue cheese sauce **£3** *MK*

DESSERTS

Vanilla panna cotta, local rhubarb compote, oat crumble **£6.95** *MK, G, V*
Charred pineapple, pink peppercorns, dark chocolate, banana & passionfruit sorbet **£6.95** *V, VG*
Dark chocolate brownie, chocolate sauce, mint chocolate chip ice cream **£6.95** *G, E, MK, V*
Sticky toffee pudding, chocolate toffee sauce, vanilla ice cream **£6.95** *G, MK, V*
Raspberry mille feuille, lemon curd, fresh raspberries **£6.95** *G, MK, E*
Summer pudding, red wine mulled fruits, vanilla cream **£6.95** *G, MK*
Selection of ice creams, vanilla, chocolate, strawberry, mint chocolate chip (2 scoops) **£4.95** *MK, E (please ask)*
Eccles cake, blue cheese, apple puree, port syrup **£7.50** *E, MK, G, SD*
Selection of local cheese, Smoked Lincolnshire poacher, cote hill blue, Copy's cloud, crackers, grapes, chutney, quince **£8.00** *G, MK, C*

Allergen codes

*C=Celery CR=Crustaceans E=Eggs F=Fish G=Gluten L=Lupin MK=Milk MC=Molluscs MU=Mustard N=Nuts
PN=Peanuts S=Soya SD=Sulphur dioxide SS=Sesame seeds V=Vegetarian VG=Vegan*

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.

DIGESTIFS

Taylor's LBV	50ml £3.70 / 100ml £7.40
Martell VS fine cognac	25ml £3.50
Courvoisier fine cognac	25ml £5.00
Remy Martin VSOP fine cognac	25ml £5.00
Hennessey XO fine cognac	25ml £16.60
Els Pyreneus Muscat De Rivesaltes	75ml £5 / ½ bottle £22.00
Dessert Wine. Intense and fresh with spicy grape aromas	