



Sample Sunday Lunch

STARTERS

- Roast tomato and chill soup** *homemade bread & butter* **£5.95** *Mk*
- Selection of homemade breads**, *smoked oil & flavoured butter* **£4.50** *MK, G*
- Gin & tonic cured salmon**, *sea weed, soft quail's egg, capers, gherkins* **£9.50** *F, G, SD*
- Superfood salad** *lentils, quinoa, avocado, beetroot spinach, grain mustard dressing* **£6.95/12.95** *SD, G, SS*
- Roasted ½ quail**, *black pudding, local baby beets, smoked shallot* **£7.25** *MU, SD, G*
- Cromer crab**, *lovage, compressed watermelon, cucumber ketchup* **£10.95** *SD, CR, C*

SUNDAY ROASTS

- Roast rump of Norfolk beef**, *roast potatoes, vegetables, Yorkshire pudding, pan gravy* **£13.95** *MK, G, E, C*
- Roast loin of pork**, *roasted potatoes, vegetables, pan gravy* **£13.95** *G, Mk, E, C*
- Nut roast**, *roasted potatoes, vegetables, Yorkshire pudding, pan gravy* **£13.95** *V*

CLASSIC MAINS

- The Caley beef burger**, *glazed brioche bun, baby gem lettuce, chips & tomato chutney* **£13.50** *MK, G*
Add cheese **£1.50** *Add bacon* **£1.50**
- 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*
- Roasted chicken breast**, *parmesan polenta, confit tomato, olives, red wine dressing* **£15.95** *C, SD, MK*
- Chicken & ham hock pie**, *short crust pastry, seasonal vegetables, mashed potato* **£14.95** *MK, C, SD, E, G*
- Caley Hall Veggie burger**, *homemade beetroot bun, red pepper salsa, French fries* **£13.50** *V, E, G, MK, SD*
- Caley Hall fish cake**, *buttered spinach, sauce gribiche, poached hens eggs* **£14.50** *E, G, MK, SD, CR, F*
- Risotto local asparagus**, *garden peas and shaved parmesan* **£14.50** *E, G, MK, SD, CR, F*
- Pan roasted skate wing**, *buttered new potatoes, tenderstem broccoli & salsa verdi* **£16.50** *MK, E, F*



SIDES

Beef dripping chips, skinny or hand cut **£3** (V available)
£3 Buttered Norfolk potatoes & rosemary **MK**
House chopped salad **£3 SD**

Garden peas with & mint butter **£3 MK**
Seasonal veg **£3.50**
Marinated olives & house pickles **£3.50 SD**

DESSERTS

Brownie, chocolate sauce, vanilla ice cream **£6.95** G, E, MK, V
Raspberry mille feuille, lemon curd, fresh raspberries **£6.95** G, MK, E
Charred pineapple, pink peppercorns, dark chocolate, banana & passionfruit sorbet **£6.95** V, VG
Sticky toffee pudding, vanilla ice cream & butterscotch sauce **£6.95** G, MK, V
Mixed berry Eton mess, strawberry ice cream **£6.25** MK, E
Selection of ice creams, vanilla, chocolate, strawberry, mint chocolate chip (2 scoops) **£4.95** MK, E (please ask)
Eccles cake, Binham 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** 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.