



# Lunch Menu

(AVAILABLE DAILY 12-6PM, SUNDAYS 2.30-6PM)

## STARTERS

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

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

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

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

## MAINS

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

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

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

**Cumberland sausage & mash**, wilted greens & onion gravy **£11.95** G, MK

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

**Cottage pie**, seasonal vegetables **£12.50** MK

**Spiced aubergine samosa**, Bombay potatoes & mango chutney **£13.50** V, VE, G

**Caley Hall Veggie burger**, homemade beetroot bun, roasted red pepper salsa, French fries **£13.50** V

## 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

**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

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

(AVAILABLE DAILY 12-6PM, SUNDAYS 2.30-6PM)

## SANDWICHES

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

**Norfolk cheddar cheese**, *chef's chutney* **£7.25** G, MK, SD

**Local cured ham**, *grain mustard mayonnaise* **£7.25** G, MK, E, SD, MU

**Scottish smoked salmon**, *cracked pepper & rocket* **£7.50** G, MK, F

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

**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** G, SD

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

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

## 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) G, MK, E

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

**Fresh Scone**, *with Devon clotted cream & homemade jam* **£4** G, MK, E (GF available)

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

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

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

### 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

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