



Sample 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, SS, MU
- Aspalls braised pork belly**, pistachio sausage meat, apple, English mustard dressing **£6.95** G, N, MU, C, SD
- Caley Hall charcuterie** (To share), Selection of cured meat, house pickles, focaccia, smoked olive oil, dressed rocket **£11.95** MK, MU, G, SD

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 rump**, heritage carrots, peas, fondant potato, pistachio **£18.95** 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, MK
- Breaded whole tail scampi**, chips, homemade lime tartare sauce & crushed peas **£13.50** CR, G, E, MK
- Vegetable Wellington**, mixed nuts, carrots, soft herbs, creamed leeks **£13.50** V, E, MK, C, N, G
- 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
Martell VS fine cognac
Courvoisier fine cognac
Remy Martin VSOP fine cognac
Hennessey XO fine cognac

50ml **£3.70** / 100ml **£7.40**
25ml **£3.50**
25ml **£5.00**
25ml **£5.00**
25ml **£16.60**

Els Pyreneus Muscat De Rivesaltes
Dessert Wine. Intense and fresh with spicy grape aromas

75ml **£5** / ½ bottle **£22.00**