



Sample Lunch Menu

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

STARTERS

- Soup of the day**, homemade bread & butter **£5.95** MK, G, C
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, 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, MK
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, MK
Chicken & ham hock pie, short crust pastry, seasonal vegetables, mashed potato **£14.95** MK, C, SD, E, G
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, E, G, MK, SD

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.



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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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