



Sample Sunday Lunch

STARTERS

Leek and potato 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*

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*

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

Caley Hall fish platter, *Smoked salmon, cured mackerel, potted crab, marie rose sauce, brown bread and butter* **£8.95/£15.95** *CR, MC, F, G*

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*

Whole skate wing, *Norfolk potatoes, tenderstem broccoli, caper butter* **£15.95** *F, Mk*

Norfolk venison burger *Beetroot bun, bacon, cheese, tomato salsa, fries* **£12.95** *Mk, E, G*



Sample Sunday Lunch

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**

Rum and raisin sundae, rum & raisin ice cream, chocolate ice cream, pineapple, chocolate sauce and granola **£6.95** **G, E, MK, V**

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.