



Sample Sunday Lunch Menu

STARTERS

- Broccoli and cote hill blue cheese soup**, homemade bread & butter **£5.95** MK, G, C
- Selection of homemade breads**, smoked oil & flavoured butter **£4.50** MK, G
- Home cured salmon**, trio of beetroot, micro rocket **£9.25** F
- Superfood salad**, lentils, quinoa, avocado, beetroot spinach, grain mustard dressing **£6.95/12.95** SD, G, SS
- Heritage tomato salad**, marinated baby mozzarella, basil **£6.50** MK, SD, V
- Caley Hall antipasti**, Selection of cured meat, chargrilled vegetables, focaccia, smoked olive oil, dressed rocket **£9.95 (to share £16.95)** MK, MU, G, SD
- Local pan roasted pigeon**, beetroot, young spinach & blackberry jus **£8.25** C, MK, SD
- Smoked salmon**, compressed scorched cucumber, horseradish aioli, pickled shallots **£7.95** SD, E

SUNDAY ROASTS

- Roast sirloin of Norfolk beef**, roast potatoes, vegetables, Yorkshire pudding, pan gravy **£15.95** MK, G, E, C
- Roast loin of pork**, apple sauce, roast potatoes, vegetables, pan gravy **£13.95** G, MK, E, C
- Children's Sunday Lunch**, **£5.95**

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
- BBQ chicken breast**, crispy chicken wing, corn on the cob, BBQ sauce, chunky chips **£15.95** C, SD, MK, G, MU, E
- Chicken & Portobello mushroom pie**, short crust pastry, seasonal vegetables, mashed potato **£14.95** MK, C, SD, E, G
- Caley Hall Veggie burger**, homemade beetroot bun, Portobello mushroom, halloumi, sweet chilli, tomato salsa, French fries **£13.50** V, E, G, MK, SD
- Caley Hall fish pie**, selection of seasonal vegetables **£14.50** E, G, MK, F
- Pan fried potato gnocchi**, heritage tomatoes, wild rocket, shaved parmesan cheese **£13.95** E, G, V
- Chicken Korma**, Fragrant rice, cool yoghurt raita, naan bread, mango chutney **£18.95** MK, G, N



SIDES

chips, skinny or chunky **£3** *V available*
Buttered Norfolk potatoes & rosemary **£3** *MK*
House chopped salad **£3** *SD*

Garden peas with & mint butter **£3** *MK*
Seasonal vegetables **£3.50** *MK*
Marinated olives **£3.50** *SD*

DESSERTS

Dark chocolate brownie, chocolate sauce, mint ice cream **£6.95** *G, E, MK, V*

Blood orange panna cotta, orange crisp, burnt orange segment, blood orange gel, blood orange granita **£6.95** *MK, V*

Bramley apple cheesecake & toffee apples **£6.95** *G, MK, PN, E*

Sticky toffee pudding, vanilla Ice cream & chocolate toffee sauce **£6.95** *G, MK, V*

Mixed berry Eton Mess **£6.95** *MK, E, V*

Selection of ice creams, vanilla, chocolate, strawberry, mint chocolate chip (2 scoops) **£4.95** *MK, E (please ask)*

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.