



Sunday Lunch Sample

(Available 12-2.30pm)

STARTERS

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

Homemade bread & olives, with olive oil & balsamic **£4.95** MK, G, SD

Crayfish cocktail, sauce Marie rose, crisp gem lettuce, bread & butter **£8.95** E, G, CR, SD

Local beetroot salad, goats cheese, toasted walnuts, Merlot dressing **£6.95** SD, N, V

Pressed ham hock terrine, pickled summer vegetables, English mustard dressing **£7.50** SD, G, MU

Cured salmon, lemon mayonnaise, parsley, homemade bread **£9.50** F, G, 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, crackling, roast potatoes, vegetables, pan gravy **£13.95** G, MK, E, C

Children's Sunday Lunch, **£5.95**

Nut Roast, Roast potatoes, vegetables, gravy **£11.95** VG, V

CLASSIC MAINS

Catch of the day, Norfolk potatoes, samphire, capers & butter sauce **£14.95** F, MK, SD

Caley Hall beer battered haddock, chips, crushed peas & homemade tartare sauce **£14.95** F, G,
E, SD, MK

Whole tailed scampi, chips, crushed peas & homemade tartare sauce **£13.95** G, E, SD, MK, CR

Thai green vegetable curry, rice and chargrilled lime. **£15.95** S, V, VG

Or add Chicken **£17.95**

The Caley beef burger, brioche bun, crisp salad, chips, tomato relish **£13.50** MK, G, SD, MU

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

Falafel burger, baby gem, tomato, skinny fries & tomato relish **£12.95** MK, SD, G

Fresh Tagliatelle, broccoli, toasted pine nuts, shaved parmesan cheese & cream sauce **£13.95** G, E,

MK or add Chicken **£15.95**

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.



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(Available 12-2.30pm)

SIDES

Skinny chips **£3**
House chopped salad **£3.50** *SD*
Marinated olives **£3.50** *SD*

Buttered new potatoes **£3** *MK*
Seasonal vegetables **£3.50** *MK*
Focaccia & olive oil **£3** *MK, SD,*

DESSERTS

Dark chocolate brownie, chocolate sauce & Norfolk strawberries **£6.95** *MK, SD, G, V*
Eton mess, vanilla cream, meringue & fresh fruit compote **£6.95** *MK, E*
Sticky toffee pudding, toffee sauce, vanilla ice cream **£6.95** *G, MK, V*
Cheesecake of the day **£7.25** *MK, E, G*
Selection of ice creams, vanilla, chocolate, strawberry, mint chocolate chip (choice of 2 scoops with a sugar wafer) **£4.95** *MK, E, G*
Selection of local cheese, please ask for details, crackers, grapes, chutney, quince **£8.50** *G, MK, C*

DIGESTIFS

Taylor's LBV
Martell VS fine cognac
Courvoisier fine cognac
Remy Martin VSOP fine cognac
Hennessey XO fine cognac
Els Pyreneus Muscat De Rivesaltes
Dessert Wine. Intense and fresh with spicy grape aromas

50ml **£3.70** / 100ml **£7.40**
25ml **£3.50**
25ml **£5.00**
25ml **£5.00**
25ml **£16.60**
75ml **£5** / ½ bottle **£22.00**

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