



Menu

Daily 12-2.30pm & 5-9pm

(Room service available please dial 1 from your room
£3 tray charge applicable)

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, MK

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, MK

Crisp tempura squid, soft herbs & lemon mayonnaise **£7.50** F, G, CR

Tikka spiced lentil salad, roasted squash, shaved coconut & coriander **£7.25** or **As Main £14** G, N, V, VG

MAINS

Catch of the day, Norfolk potatoes, samphire, capers & butter sauce **£16.95** SD, C, MK, MU, F

Roast pork fillet, Black pudding, crushed potatoes, cabbage & grain mustard sauce **£14.95** G, 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, V

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.

** Supplements apply to Stay, Wine & Dine, Luxury 2-night stay and group packages. Please speak to a member of staff for further information is required.



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SIDES

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

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

DESSERTS

Dark chocolate brownie, chocolate sauce, chocolate ice cream & Norfolk strawberries **£6.95** *MK, SD, G, V, EG*

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, EG*

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	50ml £3.70 / 100ml £7.40
Martell VS fine cognac	25ml £3.50
Courvoisier fine cognac	25ml £5.00
Remy Martin VSOP fine cognac	25ml £5.00
Hennessey XO fine cognac	25ml £16.60
Els Pyreneus Muscat De Rivesaltes	75ml £5 / ½ bottle £22.00

Dessert Wine. Intense and fresh with spicy grape aromas

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