



# Menu

Daily 12-2.30pm & 5-8.30pm

(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**, Barbers 24 month aged cheddar, crispy hens egg **£7.50** SD, G, MU, 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** C, 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
- Chicken & chorizo Ballantine**, charred leeks, parsley crushed potatoes, pea puree. **£16.95** SD, C, MK
- Roast Houghton Hall venison**, potato & pistachio terrine, heritage kale, red wine sauce **£18.50** MK, SD, C, N
- 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

### 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 & 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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