

SUNDAY MENU -SAMPLE-

STARTERS

PRAWN COCKTAIL

Traditional prawn cocktail served with brown bread.

£4.95

HOT BREADED BRIE WEDGES

Deep fried brie wedges served with salad garnish & redcurrant jelly. (V)

£4.95

HOMEMADE SOUP

ASK FOR TODAY'S SPECIAL

Served with a fresh bread roll and butter.

£3.95

VEGAN STUFFED MUSHROOM

Stuffed with onion, garlic, tomato & vegan sheese. Topped with a herby crust. (VE)

£4.95

- DESSERTS -

HOMEMADE HOT CHOCOLATE BROWNIE

Served with cream, ice cream or custard.

£3.95

CHEF'S CHOICE OF GATEAU

£5.95

CHEF'S CHOICE OF CHEESECAKE

£5.95

NORFOLK CHEESE'S & BISCUITS

£6.95

Selection of 4 Norfolk artisan cheeses with biscuits, chutney & celery.

Vegan desserts are available on request, please speak to a member of staff for details.

MAINS

ROAST RUMP OF BEEF

Lovely cut of rump beef supplied by award winning butchers - Clarkes of Hevingham.

£13.95

ROAST CHICKEN

1/4 free range roast chicken supplied by award winning butchers - Clarkes of Hevingham.

£11.95

MIXED MEAT ROAST

Can't decide which meat? Have some rump beef and some roast chicken!

£12.95

All roasts come with the following sides:

Roast potatoes, potato of the day, seasonal fresh vegetables, Yorkshire puddings, sausage meat stuffing and homemade gravy.

HOMEMADE NUT ROAST

Medley of nuts with breadcrumbs, sweet potato, chestnut puree and marmite, wrapped in toasted aubergine slices - served with vegetable gravy and seasonal vegetables. (VE)

£11.95

- HOT DRINKS -

ESPRESSO

£2.45

AMERICANO

£2.45

LATTE

£2.45

CAPPUCCINO

£2.45

HOT CHOCOLATE

£2.45

TEA

£1.95

ASSAM

£1.95

EARL GREY

£1.95

HERBAL TEA

£1.95

FRUIT TEA

£1.95