



No. 29 BAR AND KITCHEN

Sunday Lunch Menu

TO START

SOUP OF THE DAY	£3.95
<i>Homemade and hearty with ciabatta</i>	
PRAWN COCKTAIL	£5.25
<i>North Atlantic prawns, Marie Rose sauce, mixed salad and seeded bread and butter</i>	
BREADED BRIE WEDGES	£4.95
<i>Mixed salad, port and cranberry compote</i>	
MUSHROOMS AND STILTON	£4.95
<i>Crispy breaded mushrooms stuffed with creamy stilton with mixed salad and balsamic glaze</i>	
CRISPY CHICKEN GOUJONS	£4.75
<i>Lightly battered and crispy Norfolk chicken strips, mixed salad, Texas barbecue dipping sauce</i>	
ICED MELON COCKTAIL	£4.45
<i>A duo of melon topped with refreshing lemon sorbet</i>	
DUCK ORANGE AND COGNAC PATE	£4.95
<i>A smooth luxury duck pate served with seeded rustic toast and mixed salad</i>	

TO FOLLOW

TRADITIONAL ROAST SELECTION	
Roast topside of 28 day matured beef	£8.95
Roast leg of pork	£8.95
Roast leg of Welsh lamb	£9.95
Roast Norfolk chicken, bacon and apricot stuffing, best pork chipolata	£8.95
Homemade mixed nut roast, vegetarian gravy (VE)	£7.95
<i>All traditional roasts are served with Chef's Yorkshire pudding, roast potatoes and Parker's farm fresh vegetable selection</i>	

FISHERMAN'S PIE	£9.95
<i>Scottish salmon, smoked haddock, cod and king prawns topped with cheesy mashed potato served with mixed salad and ciabatta</i>	
STEAK AND ADNAMS ALE PIE	£9.95
<i>Slow braised beef steak in a rich ale gravy encased in shortcrust pastry base and puff pastry topper with creamy mashed potato</i>	
LARGE COD AND CHIPS	£10.95
<i>Beer battered large cod with hand cut chips, garden peas, chunky tartare sauce and lemon wedge</i>	
SQUASH AND SPINACH RISOTTO	£7.95
<i>Roasted butternut squash, baby spinach and creamy arborio rice, topped with toasted pine nuts and finished with grated parmesan</i>	
Add Norfolk chicken?	£2.00
BRITISH 28 DAY RIB EYE STEAK (8OZ)	£15.95
<i>Beer battered onion rings, grilled tomato, saute mushrooms, hand cut chips and garden peas</i>	
Why not add peppercorn or stilton sauce?	£2.95

TO FINISH

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE	£5.25
<i>With chantilly cream and raspberry coulis</i>	
RHUBARB AND STRAWBERRY CRUMBLE	£4.50
<i>With warm vanilla custard or vanilla pod ice cream</i>	
STICKY TOFFEE PUDDING	£4.95
<i>With vanilla pod ice cream and warm caramel sauce</i>	
CHOCOLATE BROWNIE ICE CREAM SUNDAE	£4.95
<i>Warm homemade brownies, with chocolate and vanilla pod ice cream, chantilly cream and flake</i>	
ETON MESS	£4.75
<i>With meringue, mixed berries and whipped cream</i>	
SELECTION OF ICE CREAM AND SORBETS	£2.90
<i>Please ask your server for today's flavours</i>	

Please inform staff of any allergies and ask for our menu with dietary requirement descriptions. Our chef is happy to discuss allergens in individual dishes or ask to see our allergens list.

All menu items may contain nuts as they are prepared in a kitchen where nuts are used.
For children under 12 ask to see our children's menu