

No.29

BAR AND KITCHEN

Sunday Lunch Menu

TO START

SOUP OF THE DAY

Homemade and hearty with ciabatta

PRAWN COCKTAIL

North Atlantic prawns, Marie Rose sauce, mixed salad and seeded bread and butter

BREADED BRIE WEDGES (V)

Mixed salad, port and cranberry compote

MUSHROOMS AND STILTON (V)

Crispy breaded mushrooms stuffed with creamy stilton with mixed salad and balsamic glaze

CRISPY CHICKEN GOUJONS

Lightly battered and crispy Norfolk chicken strips, mixed salad, Texas barbecue dipping sauce

ICED MELON COCKTAIL (V)

A duo of melon topped with refreshing lemon sorbet

DUCK ORANGE AND COGNAC PATE

A smooth luxury duck pate served with seeded rustic toast and mixed salad

TO FOLLOW

TRADITIONAL ROAST SELECTION

Roast topside of 28 day matured beef

Roast leg of pork

Roast leg of Welsh lamb

Roast Norfolk chicken, bacon and apricot stuffing, best pork chipolata

Homemade mixed nut roast, vegetarian gravy (Vegan)

All traditional roasts are served with Chef's Yorkshire pudding, roast potatoes and Parker's farm fresh vegetable selection

FISHERMAN'S PIE

Scottish salmon, smoked haddock, cod and king prawns topped with cheesy mashed potato served with mixed salad and ciabatta

STEAK AND ADNAMS ALE PIE

Slow braised beef steak in a rich ale gravy encased in shortcrust pastry base and puff pastry topper with creamy mashed potato

LARGE COD AND CHIPS

Beer battered large cod with hand cut chips, garden peas, chunky tartare sauce and lemon wedge

SQUASH AND SPINACH RISOTTO (V)

Roasted butternut squash, baby spinach and creamy arborio rice, topped with toasted pine nuts and finished with grated parmesan

Prefer it meaty why not add Norfolk chicken?

TO FINISH

MIXED BERRY CHEESECAKE

With chantilly cream and raspberry coulis

APPLE AND DATE CRUMBLE

With warm vanilla custard or vanilla pod ice cream

STICKY TOFFEE PUDDING

With vanilla pod ice cream and warm caramel sauce

BREAD AND BUTTER PUDDING

Homemade bread and butter pudding with vanilla pod ice cream or custard

CHOCOLATE BROWNIE SUNDAE

Warm brownies, with chocolate and vanilla pod ice cream, chantilly cream and flake

ETON MESS

With meringue, mixed berries and whipped cream

SELECTION OF ICE CREAM AND SORBETS

Please ask your server for today's flavours

One Course £10.50 - Two Course £13.50 - Three Course £15.50

Please inform staff of any allergies.

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