

SUNDAY MENU

STARTERS

Cockle popcorn with chilli vinegar and spiced salt shaker.
6 Tempura king prawns with chilli and lime mayo. (gf)
Breaded whitebait with garlic aioli.
Crispy cauliflower with bloomin onion dressing. (gf) (v)

MAINS

Twice baked cheese souffle, roasted potatoes, roasted root vegetables and sauteed greens. (v)

Rosemary and thyme roasted strip loin of beef. (gf)

Lemon and thyme roasted chicken. (gf)

Served with roasted potatoes, roasted root vegetables, sauteed greens, yorkshire pudding, homemade stuffing and a rich red wine gravy. (gf)

DESSERTS

*Sticky toffee pudding, butterscotch sauce and vanilla ice cream.
Warm double chocolate chip brownie served with mint chocolate
chip ice cream.*

2 scoops of Norfolk ice cream.

1 Course - £18.00

2 Course - £25.00

3 Course - £30.00

Children's Roast and a scoop of ice cream - £12.00

CHILDREN'S

Mushy pea fritter and chips £8.5

Chicken strips and chips £8.5

Battered Sausage and chips £8.5

Fish and chips £8.5

Scampi and chips £8.5

All served in a No1 bucket and spade

SIDES

*Coleslaw £2 Homemade chip shop curry sauce £2 Homemade mushy
peas with or without mint M £2 / L £3 House pickled onion or egg £1*

Gherkin £1 Chips £4 Onion rings £3