

## SUNDAY MENU



## BREAKFAST | SERVED ALL DAY

Norfolk Food Hall Breakfast (GFA)*Tony Perkins sausage, bacon, slow roast tomato, field mushrooms*, house made has *Fruit Pig black pudding, baked beans, toasted sourdough and *Havensfield poached	sh brown,
Norfolk Food Hall Veggie Breakfast (GFA, V, VEA) Veggie sausages, slow roast tomato, field mushrooms*, house made hash browns, ball toasted sourdough and *Havensfield poached eggs.	
*Upgrade to Wild Mushrooms for £1.00	
Eggs Benedict (GFA) Toasted English muffin, roast ham, poached *Havensfield eggs and hollandaise sauce	
Mushrooms on Toast Wild mushrooms, mushroom truffle ketchup, *Havensfield poached egg, toasted sour	£13.00 rdough.
Grilled Staithe Kipper (GFA)*Staithe Smokehouse smoked kippers with brown butter, toasted almonds, lemon and served with *Havensfield poached eggs and toasted sourdough.	£14.50 d parsley,
Milk Chocolate & Hazelnut French Toast (V) Milk chocolate with *Dann's chocolate ice cream and roasted hazelnuts.	£13.00
Cinnamon Bun Porridge (V, VEA) Cinnamon Bun *Crush porridge, baked apple, and toasted granola.	£9.00
Local Sausage, Bacon or Veggie Sausage Bap (GFA)*Add egg for £1.50	£8.00
FROM THE GRILL	
The Cheese Burger (GFA)*Tony Perkins steak burger, smoked bacon, *Fen Farm Dairy's Baron Bigod, tomato pickle, *The Sourdough Company toasted bun, served with house seasoned fries	,



## **SANDWICHES**

a <sup>G</sup>	ALL SERVED WITH HOUSE SEASONED FRIES	
	rkins turkey, pork stuffing, sage and onion mayo, braised red cabbage and cranberry	
	SALADS	
	Winter Squash (GFA, V, VEA)parsley pesto, toasted pumpkin seeds, Binham Blue, and crispy kale.	£13.00
	SMALLER PLATES	
	t (V)£1 emple's Wells Alpine rarebit, toasted sourdough and brown sauce.	10.00
	Cauliflower Soup (GFA, V, VEA)£auliflower, apple and chive served with toasted sourdough.	8.00
House	Seasoned Fries (GF,VE,V)	£4.00

Warm Sausage Roll £5.50

Warm Festive Sausage Roll ------£5.50

Warm Veggie Sausage Roll (V) ------ £5.50

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## Sunday Menu

Served from 12:00

1 Course £20 | 2 Courses £26 | 3 Courses £31

Starters

Roast cauliflower soup, apple, chive, toasted sourdough

Ham hock terrine, piccalilli, toasted sourdough

Kiln roast salmon pate, horseradish, pickled cucumber, parsley, toasted sourdough

Mains

Roast Beef Striploin

Roast Rolled Pork Shoulder

Wild mushroom Polenta cake (V,VEA)

All served with roast potatoes, Yorkshire puddings, cauliflower cheese, honey roast root veg, braised red cabbage, buttered greens and gravy.

Extras: Pigs in Blankets £3.95 | Yorkshire Pudding £1.50

Desserts

Sticky toffee pudding, toffee sauce, salted caramel ice cream

Cinnamon, brown sugar and oat topped apple crumble, vanilla ice cream

Double chocolate brownie, toasted hazelnut, chocolate ice cream,

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