



# Norfolk Restaurant Week 30 / 10 / 23 - 10 / 11 / 23

## Dinner menu - 2 courses £23 - 3 courses £29

### Starters

#### Salt & pepper battered squid chunks

with sweet chilli and crème fraiche dip *f, so, m, cr, m, g*

#### Crispy Blooming onion

with fresh lime mayo dip *m, g*

#### Carrot, coconut, butternut squash soup

with crusty sourdough slices *c, v, df, vg, g, so*

#### Garlic mushroom ciabatta

Creamy garlic mushrooms atop a garlic & parsley ciabatta halve *g, m, v*

### Mains

#### Tipsy tacos:

##### Mojito lime Chicken

with strawberry & avocado lime salsa served in warm flour tortillas with Mexican rice. *g, e, m*

##### Tequila lime Fish

juicy tequila marinated cod with crème fraiche, avocado & lime salsa served in warm flour tortillas with Mexican rice *m, g, f, e*

#### Stuffed jumbo conchiglioni

Giant pasta shells stuffed with rich and tomatoey beef bolognese served with herby ciabatta and creamy garlic mushrooms *g, e, m*

#### Autumn beef pie with cheesy marmite cobbler crust

Rich beef filling with cheesy, biscuity crust topping – a delicious autumnal hug in a bowl! *g, c, m, mu, e*

#### Tofu stuffed sweet potato

Whole baked sweet potato filled with Tofu, spinach, peppers & spring onion with a tahini paste *df, vg, v*

#### Chicken Tikka burger

Panko chicken breast loaded with masala sauce, cheese and mango chutney served with a side of yogurt & coriander slaw and sweet potato fries *m, mu, g, e*

#### Peanut butter & jelly burger

Juicy smash burger layered with cheese, bacon, peanut butter and sweet jam served with fries and house slaw *gf, tn, m, e, mu*

#### Chocolate Chip Sundae *g, m, so*

#### Nutella & biscoff lasagne *tn, m, so, g*

#### Peach crumble & custard or DF Ice Cream *m, g, vg*

#### Chocolate brownie & ice cream *e, so, m, gf*

### Dessert

#### Allergen Key

(c) celery  
(g) cereals that contain gluten – including wheat (such as spelt and Khorasan), rye, barley and oats  
(cr) crustaceans – such as prawns, crabs and lobsters  
(e) eggs  
(f) fish  
(l) lupin  
(m) milk  
(mo) molluscs – such as mussels and oysters  
(mu) mustard  
(tn) tree nuts – including almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts  
(p) peanuts  
(se) sesame seeds  
(so) soybeans  
(su) sulphur dioxide and sulphites (if they are at a concentration of more than ten parts per million)  
(gf) Gluten Free  
(df) Dairy Free  
(vg) Vegan



# Norfolk Restaurant week Lunch Menu 12 - 4pm

## 2 courses £16

### Mains

Choose 3 tapas :

- BBQ Glazed Chicken Wings gf**
- Bacon & Onion Donuts g, m**  
*With hot cheese dipping custard*
- Pork Belly Bites gf, se**  
*Marinated in a sticky BBQ treacle, spring onions and black sesame seeds*
- Pimentos Chorizo gf**  
*With mixed bell peppers and onions in red wine sauce*
- Corn Dogs df, g, m**  
*Delicious hot dogs in a crunchy sweetcorn batter*
- Jackfruit Drummers vg, v, df, g**  
*Succulent jackfruit cooked with a secret blend of herbs & with sweet chilli dip*
- Manchego Cheese Churros g, m, su**  
*Served with a salsa dip*
- Pistachio & Tomato Pesto Pasta Salad vg, v, df, tn**  
*Served chilled*
- Baby Jacket Potatoes v, gf, m**  
*With sour cream & chives*
- Red Velvet Prawns df, cr, g, cr, g**  
*With sweet chilli dip*
- Breaded Chicken Goujons m, g, e**  
*With sriracha mayo*
- Battered Fish Bites f, m, g, e**  
*With tangy lemon, lime & dill mayo*
- Mac & Cheese Bites v, m, g, so**  
*With chilli con carne dip*
- Calamari Rings m, mo, g, e**  
*With ranch sauce*
- Garlic & Herb Pretzel v, e, g, se**  
*Soft "Swabian" style pretzels filled with creamy garlic and herb butter*
- Falafel Snaffle vg, v, gf, so**  
*Falafel cakes with apple sauce dip*
- Crispy Collie Bites gf, df, vg, v, su**  
*with honey mustard sauce*
- Feta & Olive Medley gf, m**  
*Mixed green & black olives with feta cubes*
- Crispy Halloumi in a Sweet Chilli Glaze gf, v, m**
- Tater Tots gf, df, vr, v**  
*with ketchup dip*
- Hummus with Pine Nuts, Sultanas & Pitta vg, v, df, tn, , )(, g**
- Meatballs gf, su**  
*In a rich tomato, honey & balsamic sauce*
- Garlic Mushrooms gf, df, vg, v**  
*Sauteed with garlic & parsley*
- Loaded Nachos v, g, m**  
*Drizzled with sour cream, salsa & cheese sauce*
- Chocolate Chip Sundae g, m, so**
- Nutella & biscoff lasagne tn, m, so, g**
- Peach crumble & custard or DF Ice Cream m, g, vg**
- Chocolate brownie & ice cream e, so, m, gf**

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