



## Lunch Menu

### Starters

Soup of the day • £4.5

Smoked haddock arancini, pickled cucumber, curry aioli, wholegrain mustard • £7

Ham hock & black pudding terrine, piccalilli, brioche • £6.5

Steamed Norfolk mussels, orchard pig cider, leek & herb cream • £7.5

Twice baked goat's cheese soufflé, marinated tomatoes, basil • £6.5

### Mains

Beetroot risotto, feta, root vegetable crisps • £12

Plate of Great Garnett's pig, Aspall's cider, sage & onion confit • £17

Corneybury Farm cottage pie, buttered greens • £13

Tally burger, cheddar, spiced tomato relish, fries • £12 *add bacon for £1*

Fish & chips, proper mushy peas, chunky tartar, lemon • £12

Clark's award-winning sausages, mash, cabbage, onion gravy • £12

7oz Rump steak, dressed leaves, hand cut chips, peppercorn sauce • £17

### Sandwiches

*All served with fries or soup of the day*

Smoked Ham, salad, wholegrain mustard £6.25

Mature Cheddar, caramelised onions £6

Chicken, tomato, basil pesto £6

Fish fingers, baby gem, tartar £7.5

### Desserts

Ice creams, please ask for today's selection • £1.5 per scoop

Sticky toffee pudding, butterscotch sauce, vanilla ice cream • £6.5

70% chocolate tart, honeycomb, salted caramel ice cream • £6.5

'Lemon meringue pie', roasted plum • £6.5

Cheese board, please ask for our current selection of cheeses • £7.5

*Please inform your server of any dietary requirements or allergies.*