

Jarrolds

LEATHERINGSETT

Lunch

Served 12–3pm

Today's home made soup served with bloomer bread & butter. (V) (GFA)	8.95
Warm crispy Scotch egg with a jammy yolk, frisée salad & piccalilli.	7.50
Smoked salmon plate, capers, lemony crème fraîche, dill & buttered bread. (GFA)	12.50
Filled ciabatta served with dressed leaf & salted crisps	
– Open prawn sandwich with Marie rose, rocket & dill	12.50
– Ploughman's sandwich with local Norfolk cheese, house chutney, vine tomato (V) Add Parma ham 2.00	10.50
– House cured salt beef with pickled cucumber and dijonaise	12.50
Butcher's pie of the week – seasonal vegetables, mashed potato & gravy.	15.50
Woodland mushroom pie served with seasonal vegetables, mashed potato & gravy. (VG)	15.50
Butcher's bangers, roasted bubble & squeak, butternut squash puree & gravy. (GF)	15.00
Cod & salmon fish cakes, buttered spinach, soft poached egg and lemon & dill hollandaise.	15.00
Stuffed aubergine with roasted red pepper and fennel bulgur wheat salad. (VG) (GF)	12.50
Baron Bigod cheese with pickled green apple, walnut, beetroot and frisée salad. Add Parma ham 2.00	11.50
Homemade warm hog roast sausage rolls with date & onion chutney.	6.00

Sides

Bowl of skin on fries. (GF)	3.50
Parmesan truffle fries. (GF)	4.50
Roasted bubble & squeak. (GF)	4.50
Olives.	3.25
Blakeney leaves in house dressing.	4.50
Bread & butter. (GFA)	3.50

Did you know?
All of the meat is supplied by our own butchery

PLEASE CAN YOU LET YOUR WAITER KNOW IF YOU HAVE ANY ALLERGENS OR DIETARY REQUIREMENTS.

Many of our dishes can be made Gluten Free, please speak to your server for more information on gluten free options. Our chefs use all allergens and a variety of **herbs, spices, fruit** and **nuts** in our kitchen. All dishes may contain a trace of these products. All of our meat is from our farm shop butchers – locally sourced and free range wherever possible. We endeavour to use local suppliers and use quality ingredients; all our items are prepared fresh and may run out throughout the day.

(V) Vegetarian

(GF) Gluten-Free

(VG) Vegan

(GFA) Gluten-Free Available

Hot Drinks

Musetti Paradiso Italian Coffee

Double Espresso	2.80
Macchiato	3.00
Americano	3.20
Flat White	3.30
Cappuccino	3.50
Latte	3.50
Mocha	3.80
Hot chocolate	3.80
Deluxe hot chocolate with marshmallows, whipped cream and a flake	4.20
Cortado	3.20
Iced Coffee	4.00
Chai Latte	3.80
Chocolate Chai	4.00
Matcha Latte with cinnamon twist, served hot or over ice	4.50
Vanilla or Caramel Syrup	1.00

Oat milk **or** almond milk available.

Norfolk Tea Co.

Loose Leaf Tea • Pot for One

Norfolk Breakfast	3.20
Suffolk Special Blend	3.20
Decaffeinated Tea	3.20
Admirals Earl Grey	3.20
Gunpowder Green Tea	3.20
Vanilla Rooibos	3.20
Lemon & Ginger	3.20
Peppermint	3.20
Very Berry	3.20

Juice & Soft Drinks

Cawston Press	
Orange Juice or Cloudy Apple Juice	3.50
Sparkling Cans	
Rhubarb, Elderflower, Apple, Ginger Beer	3.20
Fentiman's Bottles	
Cloudy Lemonade, Cola, Cherry Cola	3.20
San Pelligrino Sparkling Water	Small 2.50 Large 5.00
Aqua Panna Still Water	Small 2.50 Large 5.00

SOMETHING SWEET

Fruit Scone With Butter & Jam **or** Clotted Cream & Jam
Cheese Scone With Butter • Toasted Teacake With Butter
Carrot & Pecan • Norfolk Shortcake • Coffee & Walnut
Chocolate Brownie • Lemon Drizzle • Flapjack
Apple & Almond GF • Chocolate Orange VG

Please see the counter for today's selection

Beer & Cider

Locally Produced • By the bottle

Jarrolds Heritage Amber Ale 4%	5.00
Jig Foot Golden Ale 4%	5.00
Pintail Norfolk Pale Ale 3.9%	5.00
Dew Hopper Lager 4%	5.00
Adnam's Ghost Ship Classic or 0.5%	5.00
Aspalls Cider 5.5%	5.00

White Wine

Lel Coto Blanco, Rioja, Spain

A lighter style of white Rioja. Delicious ice cold, goes down easy accompanied by a fresh salad.

175ml 7.00 250ml 9.00 Bottle 26.00

Piquepoul & Terret, Cotes De Thau, France

Light, fresh with a citrus burst. Enjoy with a fish dish or easy drinking all on its own

175ml 7.00 250ml 9.00 Bottle 26.00

Red Wine

Malbec Amalaya, Salta, Argentina

Light, fresh with a citrus burst. Big and rich with a velvety finish. Delicious.

175ml 7.00 250ml 9.00 Bottle 26.00

Appassimento Gold Release, Victoria, Puglia, Italy

A rounded and rich wine using a special process to dry the grapes, it has a luxurious silky feel in every glass.

175ml 7.00 250ml 9.00 Bottle 26.00

Rosé Wine

Csachetto Pinot Grigio Blush, Veneto, Italy

Delicate and fruity, popular in the wine bars of Milan and now North Norfolk.

175ml 7.00 250ml 9.00 Bottle 26.00

Chateau De L'amerade Cru Classe,
Cotes Du Provence

An elegant and perfectly balanced Rose, to be enjoyed all year round.

175ml 7.00 250ml 9.00 Bottle 26.00

125ml also available.

Spirits

WhataHoot Spirits • Made in Kings Lynn Single shot and a mixer

Hushwing Gin	£7.00
Tawny Orange Spiced Rum	£7.00
Signature Vodka	£7.00
Strawberry & Passion Fruit Gin	£7.00

Mixers: Fever Tree Ginger Ale
Fever Tree Tonic
Lemonade
Coca-Cola