

Lunch

SERVED 12-3PM

Jarrolds

LEATHERINGSETT

Small Plates

House taramasalata, pickled red onion, dill oil, sea salt & rosemary focaccia	13.00
Breck farm slow cooked pigs scotch egg, brown sauce & crispy sage	15.00
Local smoked kippers, sourdough, roasted tomato sauce & basil oil (GFA)	15.50
Norfolk asparagus, hollandaise & poached egg	14.00
ADD Sunday charcuterie prosciutto	2.50

Main

PRESSED LAMB TERRINE (GF)	25.00
Shaved fennel and mint salad served with salsa verde and whipped goats curd.	
LOCALLY SOURCED SEASONAL FISH (GF)	26.50
Saffron beurre blanc, confit cherry tomatoes & seasonal greens.	
BURRATA (GFA)	18.00
Macerated heirloom tomatoes, basil oil, black olive crumb & house focaccia.	
HERITAGE CARROT TARTE TATIN (VG)	17.50
Whipped cashew, summer vegetables and bulgur salad.	
BRECK FARM BURGER	19.50
Lyonnaise onions, american cheese, house pickles and burger sauce in a japanese milk bun, served with fries.	
ADD Breck Farm streaky bacon 2.50	
HEN OF THE WOODS MUSHROOM BURGER (VG)	19.00
Tempura fried hen of the woods, lyonnaise onions, garlic and parsley sauce in a Japanese milk bun, served with fries.	

Share

SUNDAY CHARCUTERIE BOARD (GFA)	27.00
Girello, coppa, fennel salami, salami san lorenzo, ham hock terrine, house focaccia, cornichon, Jarrolds date and onion chutney.	
CHEESE BOARD (GFA)	25.00
Selection of ashcombe, Delice, Cornish yarg, copys cloud and starnachas, served with house focaccia and date and onion chutney.	

Sides

Beef Dripping Triple Cooked Chips (GF)	5.50
Steamed New Potatoes & Chives (GFA)	4.00
Summer Vegetables & Bulgur Sauce (GF) (VG)	4.50
Fennel & Mint Salad (GF) (VG)	4.50
Sea Salt & Rosemary Focaccia	4.00

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. 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
Cortado	3.20
Lemon Iced Tea	4.50
Peach Iced Tea	4.50
Iced Coffee	4.20
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
Earl Grey	3.20
Green Tea	3.20
Vanilla Rooibos	3.20
Lemon & Ginger	3.20
Peppermint	3.20

Juice & Soft Drinks

Coke or Diet Coke	3.00
San Pelligrino Cans	
Limonata, Aranciata	3.20
Sparkling Cans	
Rhubarb, Elderflower, Ginger Beer	3.20
Cawston Press	
Orange Juice or Cloudy Apple Juice	3.50
San Pelligrino Sparkling Water	Small 2.50 Large 5.00
Aqua Panna Still Water	Small 2.50 Large 5.00

SOMETHING SWEET

*Please see the counter
for today's selection*

Beer & Cider

Locally Produced • By the bottle

Jarrolds Heritage Amber 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

El 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
Coca-Cola