

Jarrolds

LEATHERINGSETT

Breakfast

Served 8.45–11.45am

- Full English Breakfast** £15.50
Free range egg, black treacle bacon, hash browns, slow roast tomato, chestnut mushrooms, baked beans, butchers pork sausage & house made black pudding with buttered sourdough toast
- Veggie Full English Breakfast** £15.00
Free range egg, veggie sausage, avocado, chestnut mushrooms, buttered spinach, slow roast tomatoes, hash browns, baked beans & buttered sourdough toast. V

Rise & Dine

Order a Full English or Veggie Breakfast before 10am & get a free tea or coffee
Monday - Thursday

- Coconut & 3 Seed Granola**, with Greek Yoghurt & Earl Grey soaked Apricots £9.50
- Waffles with Cinnamon Roasted Apple**, Greek Yoghurt, Maple syrup & Granola (VGA) £10.50
- Miso Wild Mushrooms** on Sourdough Toast (VE) £12.00
- Smashed Avo on Sourdough Toast** with tomato, hashbrowns & Pumpkin seed Dukkah (VG) £12.00
Add a poached egg
- Benedict** £12.50
Poached eggs, hollandaise, toasted English muffin & thick cut smoked Suffolk ham.
- Florentine** £11.00
Poached eggs, hollandaise, toasted English muffin with buttered spinach. V
- Arlington** £12.50
Poached eggs, hollandaise, toasted English muffin with smoked salmon.
- Eggs on Toast** £8.00
Free range eggs on buttered sourdough toast. Poached, fried or scrambled. V
- Breakfast Bap** £8.00
Choose from back bacon OR Sausage in a buttered brioche bap

Extras

- Add for £2.50**
Hash browns
Slice of Sourdough Toast & butter
Slow Roasted Tomatoes
Fried/Poached Egg

- Add for £3**
Butchers' traditional sausage
Smoked salmon
Black Treacle Bacon
Veggie Sausage

Gluten Free Available

Many items are available as Gluten Free, please ask your server.

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 & a flake	4.20
Cortado	3.20
Iced Coffee	4.00
Chai Latte	3.80
Chocolate Chai	4.00
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
VeryBerry	3.20

Juice & Soft Drinks

Cawston Press	3.50
Orange Juice or Cloudy Apple Juice	

Sparkling Cans	3.20
Rhubarb, Elderflower, Apple, Ginger Beer	

Fentiman's Bottles	3.20
Cloudy Lemonade, Cola, Cherry Cola	

San Pelligrino Sparkling Water	Large 5.00
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Aqua Panna Still Water	Small 2.50 Large 5.00
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Spirits

WhataHootSpirits • Made in Kings Lynn

Single shot and a mixer

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

Mixers

Fever Tree Tonic	
Fever Tree Ginger Ale	

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% Dew	5.00
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 silkyfeelin everyglass.

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

All wines also available in 125ml

Sparkling Wine

Prosecco La Cavea Brut

An elegant bouquet leads on to a fresh and fruity flavour which has a perfectly balanced feel on the palate

Small 200ml Bottle 7.00
Bottle 28.50

Jarrolds Sparkling Wine

Exclusivly produced by Winbirri Vineyards for Jarrolds. Delicate intricate aromas of white peach, wild blossoms and a subtle hint of spice.

Bottle 50.00