

LU Lupin MS Molluscs MU Mustard PN Peanuts SS Sesame SY Soy
So2 Sulphur F Fish E Eggs CE Celery CR Crustaceans M Milk N Nuts
DF Dairy free G Gluten GF Gluten free V Vegetarian VG Vegan

Sunday

SMALL PLATES 12PM - 3PM

Homemade Seasonal Soup of the Day, Bread, Salted Butter **M/CE/G £6.95**

🍷 Can be gluten free on request

Oak Smoked Salmon, Elveden Courtyard Gin Soaked Cucumber, Estate Potato Salad, Dill Oil **F/So2/E/GF £8.25**

Crispy Fishcake, Smoked Tomato Sauce, Parmesan, Chives **M/CE/F/MU/G/E £8.50**

Bread Board Selection - Olive Oil and Aged Balsamic **G/So2/VG £7.95**

Nibble Plate - Noccerella Olives, Semi Dried Tomatoes, Marinated Baby Onions **VG/So2 £7.95**

Roasted Local Carrot wrapped in Maple Streaky Bacon, Crushed Hazelnuts, Chilli Chipotle Jam **N/So2 £7.95**

SIDES 12-3PM

Rocket and Parmesan Salad, Balsamic Dressing **M/So2/V £4** 🍷 Can be dairy free on request

Caprese Salad **M/So2/V £4**

Buttered New Potatoes **M/V £4**

🍷 Can be dairy free on request

Seasonal Market Vegetables **M/V £4.50**

Triple Cooked Chunky Chips **V £4**

Skin on Fries **V £3.95**

LOADED SKIN-ON FRIES

Mature Cheddar, BBQ Sauce and Crispy Fried Onions **G/M/V £8.50**

Tomato Marinara and Mozzarella **So2/M £7.95**

Pulled Beef Brisket, Sour Cream and Chive **M/So2 £9**

Butter Chicken Curry and Coriander **M/So2/SS £9**

TO FOLLOW 12PM - 3PM

Traditional Roast Beef - Sirloin of Beef, Roast Potatoes, Seasonal Vegetables, Gravy, Giant Yorkshire Pudding **M/G/E/So2 £17.95**

🍷 Can be gluten & dairy free on request

Traditional Roast Pork - Leg of Pork, Roast Potatoes, Seasonal Vegetables, Giant Yorkshire Pudding Grain Mustard Cream Sauce **M/G/E/So2/MU £16.95**

🍷 Can be gluten & dairy free on request

Honey and Mustard Glazed Ham, 2 Fried Eggs, Triple Cooked Chunky Chips, Piccalilli **E/G/MU £14**

Roasted Stuffed Pepper, Vegetable Cous Cous, Mozzarella, Dressed Rocket, Thyme Roasted New Potatoes, Balsamic **G/So2/M/V £15.95**

Lightly Battered Haddock Fillet, Triple Cooked Chunky Chips, Crushed Peas, Tartar Sauce, Lemon **G/E/F £16**

🍷 Can be gluten/dairy free on request

Elveden Courtyard Beef Burger, Sesame Brioche Bun, Romaine Lettuce, Beef Tomato, Gherkin, Burger Sauce, Skin on Fries **G/SS/E £16**

ADD: Mature Cheddar Cheese **M £1.50** / Truffle Oil Fried Egg **E £1.50** / Chorizo **So2 £1.95** / Sticky Red Onion Jam **So2 £1.50**

🍷 Can be gluten free on request

Pan Fried Potato Gnocchi, Wilted Spinach, Sauté Mushrooms, Crispy Onions, Feta Cheese **M/G/V £13.50**

🍷 Can be vegan with no cheese

LIGHT BITES 11.15AM - 3.30PM

Served from the bar. Subject to availability.

Vegan Curried Cauliflower and Chickpea Pasty **VG/G £4**

Traditional Meat Cornish Pasty **G/M £4**

Elveden Courtyard Pork Sausage Roll **G/E/So2 £3.50**

ARTISAN FILLED ROLLS

11.30AM - 3.15PM

Salad garnish, sea salted crisps. Replace crisps with chunky chips for an extra £2.50

Pulled Beef Brisket, Sour Cream and Maple Cured Bacon **M/G/So2 £9.95**

🍷 Can be gluten free on request

Grilled Halloumi, Fire Roasted Pepper, Red Pepper Hummus **M/G/SS/V £9.50**

🍷 Can be gluten free on request

Elveden Courtyard Pork Sausage, Sticky Onions, Wild Rocket **G/M/So2/MU £9.75**

Homemade Fish Fingers, Romaine Lettuce, Tartar Sauce, Lemon **G/F/E £9.95**

🍷 Can be gluten free on request

TO FINISH 12-3.30PM

Lemon Curd Tart, Raspberry, Candied Lemon **E/M/G/V £9**

Dark Chocolate Baked Basque, Caramelised White Chocolate, Milk Chantilly **M/E/GF/V £9**

Biscoff Cheesecake, Dulce De Leche **M/G/V £8.95**

Iced Banana and Tonka Bean Parfait, Glazed Banana, Ginger Crumb **M/E/G/V £8.50**

🍷 Can be gluten free on request

Honey & Orange Norfolk Crunch Cake, Honeycomb Ice Cream **M/G/E/SV/V £8.50**

Selection of Ice Creams and Sorbets (please ask for our daily selection) **M/V £7.50**

🍷 Can be dairy free subject to availability

SCONES & CAKES 10AM - 3.30PM

Add a small jug of pouring cream to any cake slice for £1.00

Fresh Sponge Cake **£3.95**
Please ask for today's flavour selection **G/E/M/V**

🍷 Can be vegan or gluten free subject to availability

Fruit Scone **£4.25**

Strawberry conserve, clotted cream **G/E/M/So2/V**
ADD: Butter 50p

🍷 Can be vegan or gluten free on request - £4.50

Mature Cheddar & Parmesan Scone **£4.25**
Butter, homemade tomato chutney **G/E/MU/M/So2**

Two Toasted Crumpets **£3.50**

Butter, strawberry conserve or local honey **G/So2/V**

Toasted Tea Cake **£3.50**
Butter, strawberry conserve **G/E/M/So2/V**

Baked Pastries **£4.50**

Please ask for today's flavour selection **G/M/V**

Giant Cookies **£2.95**

Please ask for today's flavour selection **G/M/So2/SY/E/V**

TOASTED CIABATTA 11.30AM - 3.15PM

Salad garnish, sea salted crisps. Replace crisps with chunky chips for an extra £2.50

Mozzarella, Sun Blushed Tomato Pesto, Fresh Basil **G/N/M/V £9.95**

🍷 Can be gluten free on request

Smoked Bacon, Mature Cheddar and Sticky Red Onion Marmalade **G/M/S £9.50**

🍷 Can be gluten free on request

Chef's Ciabatta of the day **G**
(see daily special board)

🍷 Can be gluten free on request

Please note before ordering that we are cashless and only accepting card payments. Thank you.

SOFT DRINKS

Glass of Fruit Juice **£2.65**
Orange or Apple

Breckland Orchard Posh Pop **£3.50**
Plum & Cherry 275ml
Strawberry & Rhubarb 275ml
Elderflower Lighter 275ml
Cloudy Lemonade Lighter 275ml

Mineral Water
Still or Sparkling
25cl £2 75cl £4

Diet Coke 330ml **£2.65**
Coke 330ml **£2.65**
Sprite 330ml **£2.65**
Ginger Beer **£3.75**
Tonic Water 125ml **£1.75**
Soda Water 200ml **£2**

NORFOLK CORDIAL

Mix with your choice of sparkling or still mineral water served by the glass or in a jug to share

Glass **£2.80** Jug **£6**
Redcurrant & Grapefruit
Strawberry & Lime
Red Gooseberry & Elderflower
Rhubarb, Orange & Ginger
Blackberry
Raspberry

ALCOHOLIC DRINKS

Wolf Ale
500ml bottle 3.9% ABV
A copper-coloured ale with lots of bite

Golden Jackal
500ml bottle 3.7% ABV
A hoppy, thirst quenching golden beer

San Miguel
330ml 5.1% ABV

Aspall's Suffolk Cyder
330ml 5.5% ABV

Elveden Gin
25ml 40% ABV
Signature botanical raspberry and blood orange

Alcohol Free Lager

WINE

House Red, White or Rosé
175ml £5.95 / 250ml £7.25 / Bottle £20.95

! Free corkage - Select a bottle of wine in the food shop to accompany your meal and pay the shelf price - no corkage!
Why not indulge in a glass for lunch, then enjoy the rest of the bottle at home.

HOT DRINKS

! Oat or soya milk alternative 50p

Freshly Brewed Freshpac Coffee
Regular **£3.25** Large **£3.75**
Cappuccino / Latte / Mocha /
Americano / Flat White

freshpac
Allison Coffee Roasters

Double Espresso **£2.70**
Single Espresso **£2.50**
Babycino **£1.60**
Flavoured Syrup **80p**
Extra Shot **80p**

Hot Chocolate **£3.50**
Add: Marshmallows 60p / Cream 60p

Child's Hot Chocolate **£2**

BIRCHALL BAGGED TEA

Great Rift Breakfast Tea **£2.70**
Virunga Earl Grey Tea **£2.70**
Peppermint **£2.70**
Green **£2.70**
Green & Peach **£2.70**
Chamomile **£2.70**
Red Berry Tisane **£2.70**
Lemon Grass & Ginger **£2.70**
Decaf **£2.70**

CHILLED DRINKS

Glass of Refreshing Iced Tea **£3.25**
Lemon / Peach / Elderflower / Raspberry

Iced Coffee **£3.75**
Two shots of coffee over iced milk
Add: Syrup 80p (ask for flavours)

Slushie
Small **£1** Large **£2**
Please ask for today's flavours

Over 95% of the food we serve is made on the premises.

We source as much as possible from the Elveden Estate and farm, including vegetables, meat and foraged herbs, then look to the local area and region for the best produce before travelling further afield.

Everything we purchase is sourced with the utmost care and attention, to ensure its quality is in line with our own. Our menu is frequently updated to allow us to offer locally sourced and in season produce.

In order for us to be assured that you leave us satisfied, please allow us to put right any issues you may have with your experience today.

Allergies & Intolerances

Please ask a member of staff if you require information on the ingredients in the food we serve.

Please be aware we will take every precaution in preparing your food when you have discussed your requirements with our staff. However, we are a multi-use kitchen and traces of products cannot be guaranteed to be eliminated from our finished dishes.

Afternoon Tea

Please ask us about pre booking one of our Afternoon Teas. Gift vouchers are also available.

Please note before ordering that we are cashless and only accepting card payments. Thank you.