

Sunday

SMALL PLATES 12PM - 3PM

Smoked Haddock, Leek and Cheddar Fishcake £7.95
Crushed peas, lemon dill and caper aioli
G / E / M / So2 / F / MU

Honey Glazed Goats Cheese £7.50
Thyme croute, baby beetroot, sticky red onions
V / G / So2 / M

Lightly Smoked Confit Chicken £7.50
Crushed potato, fennel and apple slaw, pickled cauliflower So2 / M

Nibble Board £7.95
Beetroot hummus, noccerella olives, semi dried tomatoes, charred pitta bread V / VG / G / SS
i Can be gluten free on request

Seasonal Soup of the Day £6.95
Grilled sourdough, salted butter G / M
i Can be gluten free on request

SIDES 12PM - 3PM

Sauté New Potatoes £3.50
Rosemary, garlic and sea salt M / So2
i Can be dairy free on request

Tomato & Red Onion Salad £3.50
Balsamic glaze So2

Buttered Seasonal Vegetables £4.50 M
i Can be dairy free on request

Chunky Chips £4.00

Loaded Cheesy Chips

Chunky chips with:

- Mature cheddar, smoked bacon, BBQ sauce M / So2 £5.00
- Parmesan, rosemary, black truffle oil M £5.50
- Vegan mozzarella, basil, smoked tomato relish MU / So2 / VG £5.00

TO FOLLOW 12PM - 3PM

Traditional Roast Beef £16.95
Sirloin of beef, roast potatoes, seasonal vegetables, gravy, giant Yorkshire pudding E / G / M / So2
i Can be gluten & dairy free on request

Traditional Roast Pork £15.95
Leg of pork, roast potatoes, seasonal vegetables, giant Yorkshire pudding grain mustard cream sauce E / G / M / So2 / MU
i Can be gluten & dairy free on request

Hand Carved Ham £13.95
Two fried free-range eggs, triple cooked chips, homemade tomato chutney E / So2 / MU / G

Roasted Miso Cauliflower Steak £14.00
Wilted spinach, saute leeks, roasted potatoes, seasonal vegetable, Yorkshire pudding V / G / SY / E / M
i Can be dairy free or vegan on request

Locally Caught Battered Haddock £15.95
Chunky chips, crushed garden peas, homemade tartar sauce F / E / G / So2 / MU
i Can be gluten/dairy free on request

Elveden Courtyard Beef Burger £15.50
Burger sauce, pretzel bun, baby gem, tomato, sticky red onion, gherkin, triple cooked chunky chips G / So2
ADD: Smoked Bacon So2 £1.95 / Monterey Jack Cheese M £1.50 / Sliced Chorizo So2 £1.95 / Truffle Oil Fried Egg E £1.50 / Binham Blue Cheese M £1.95
i Can be gluten free on request

LIGHT BITES 11.15AM - 3.30PM
Served from the bar. Subject to availability.

Cauliflower, Chickpea & Onion Bhaji Pasty £4.00 VG / G

Traditional Meat Cornish Pasty £4.00 G / M

Pork Sausage Roll £3.50 G / E / So2

TO FINISH 12PM - 3.30PM

Apple and Blackberry Cheesecake £7.75
Cinnamon crumb, green apple matchsticks M / G

Tonka Bean Crème Brûlée £7.50
Earl Grey tea-soaked prunes, Amaretti biscuits E / G / M

Orange Marmalade Bread & Butter Pudding £7.50
Vanilla bean custard G / M / E

Homemade Crumble of the Day £7.50
Served with either vanilla ice cream, pouring cream or custard G / M / E

Warm Dark Chocolate & Guinness Sponge £8.00
Dulce de leche, caramelised white chocolate G / E / M / So2

Selection of Ice Creams and Sorbet £6.50
Three scoops M / E
i Can be dairy free subject to availability

Norfolk Binham Blue Cheese £8.00
Walnuts, apple, crackers, house chutney N / M / G / So2 / MU

SOURDOUGH SANDWICHES

11.30 - 3.15PM

Served between two slices of thick sourdough bread, salad garnish, sea salted crisps. Replace crisps with chunky chips for an extra £2.50

Grilled Halloumi £9.50
Fire roasted red pepper, beetroot hummus G / M / SS

Mature Cheddar £9.00
Sliced plum tomato & sticky red onion marmalade G / M / So2

Tuna, Sweetcorn & Spring Onion Mayo £9.25
Baby gem lettuce F / G / E / MU

i Gluten free bread available on request

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
i Can be vegan or gluten free subject to availability

Fruit Scone £4.00
Butter, strawberry conserve, clotted cream G / E / M / So2
i Can be vegan or gluten free on request

Mature Cheddar & Parmesan Scone £4.00
Butter, homemade tomato chutney G / E / MU / M / So2

Two Toasted Crumpets £3.50
Butter, strawberry conserve or local honey G / So2

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

Baked Pastries £3.50
Please ask for today's flavour selection G / M

Giant Cookies £2.95
Please ask for today's flavour selection G / M / So2 / SY / E

TOASTED CIABATTA 11.30 - 3.15PM

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

Elveden Butchers Free Range Pork Sausages £9.95
Sage and onion stuffing, apple sauce G / So2

Smoked Bacon £9.95
Brie and cranberry sauce G / So2 / M

Chefs Ciabatta of the Day
Please see our special board G

i 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 £2.60
Orange or Apple

Breckland Orchard Posh Pop £3.30
Plum & Cherry 275ml
Strawberry & Rhubarb 275ml
Elderflower Lighter 275ml
Cloudy Lemonade Lighter 275ml

Mineral Water
Still or Sparkling
25cl £1.90 75cl £3.70

Diet Coke 330ml £2.50
Coke 330ml £2.50
Sprite 330ml £2.50
Ginger Beer £3.00
Tonic Water 125ml £1.75
Soda Water 200ml £2.00

NORFOLK CORDIAL

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

Glass £2.50 Jug £6.00
Redcurrant & Grapefruit
Strawberry & Lime
Red Gooseberry & Elderflower
Rhubarb, Orange & Ginger
Blackberry
Raspberry

ALCOHOLIC DRINKS

Wolf Ale £4.95
500ml bottle 3.9% ABV
A copper-coloured ale with lots of bite

Golden Jackal £4.95
500ml bottle 3.7% ABV
A hoppy, thirst quenching golden beer

Battle of Britain £4.95
500ml bottle 3.9% ABV
Copper coloured ale with lots of bite

San Miguel £4.50
330ml 5.1% ABV

Corona £4.50
330ml 5.1% ABV

Aspall's Suffolk Cyder £5.25
500ml 5.5% ABV

Elveden Gin £3.50
25ml 40% ABV
Signature botanical raspberry and blood orange

Alcohol Free Lager £4.00

WINE

House Red, White or Rosé
175ml £5.50 / 250ml £6.95 / Bottle £19.95

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

Freshly Brewed Freshpac Coffee £3.00
Cappuccino / Latte / Mocha /
Americano / Flat White

freshpac
Active Coffee Roasters

Double Espresso £2.60
Single Espresso £2.40
Babycino £1.50
Flavoured Syrup 75p
Extra Shot 75p

Hot Chocolate £3.25
ADD: Marshmallows 50p / Cream 50p

Child's Hot Chocolate £2.00

BIRCHALL BAGGED TEA

Great Rift Breakfast Tea £2.50
Virunga Earl Grey Tea £2.50
Peppermint £2.50
Green £2.50
Green & Peach £2.50
Chamomile £2.50
Red Berry Tisane £2.50
Lemon Grass & Ginger £2.50
Decaf £2.50

CHILLED DRINKS

Glass of Refreshing Iced Tea £2.30
Lemon / Peach / Elderflower / Raspberry

Iced Coffee £3.00
Two shots of coffee over iced milk
ADD: Syrup 75p (ask for 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.