



# Lunch

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**LU** Lupin **MS** Molluscs **MU** Mustard **PN** Peanuts **SS** Sesame **SY** Soya **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

## SMALL PLATES 12-3PM

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

## LIGHT LUNCH 12-3PM

Light Lunch and Biscoff Cheesecake **£15.95**

Pork Belly Bites, Sweet Apple Relish **So2** £9.95

Half Portion Fish and Chips, Chunky Chips, Tartar Sauce, Crushed Peas **G/E/M/So2** £9.95

ⓘ Can be gluten free on request

Tempura Summer Vegetables with Roasted Red Pepper Hummus **VG/SS/GF** £9

Elveden Estate Venison Meatball Marinara, Charred Sourdough, Rocket & Parmesan Salad **G/So2** £9.95

Homemade Seasonal Soup of the Day and Cheese Scone **G/M/MU** £9

Elveden Estate Venison & Guinness Croquette, Estate Carrot Ketchup **G/So2/E** £9.50

Honey and Soy Sticky Chicken, Coriander and Sesame Seeds **So2/M/G/SS** £9.95

## SIDES 12-3PM

Rocket and Parmesan Salad, Balsamic Dressing **M/So2/V** £4

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

ⓘ Can be dairy free on request

Caprese Salad **M/So2/V** £4

Triple Cooked Chunky Chips **V** £4

Buttered New Potatoes **M/V** £4

Skin on Fries **V** £3.95

ⓘ Can be dairy free on request

## LOADED SKIN-ON FRIES

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

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

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

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

## TO FOLLOW 12-3PM

Elveden Courtyard Beef Burger, Sesame Brioche Bun, Romaine Lettuce, Beef Tomato, Gherkin, Burger Sauce, Skin on Fries **G/SS/E/So2** £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

Quiche of the Day - Estate Roasted New Potatoes, Mixed Leaves (please see our daily special board) **M/E/G/V** £13.95

8oz Elveden Butchers Pork Chop T-Bone Steak, Skin on Fries **GF** £14.95

CHOOSE: Blue Cheese Butter **M** OR Smoked Bacon & Maple Butter **M/So2**

Honey and Mustard Glazed Ham, 2 Fried Eggs, Triple Cooked Chunky Chips, Piccalilli **E/G/MU/So2** £14

Lightly Battered Haddock Fillet, Triple Cooked Chunky Chips, Crushed Peas, Tartar Sauce, Lemon **G/E/F/M/So2** £16

ⓘ 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 **M/G/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

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

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

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

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

Mature Cheddar & Parmesan Scone **£4.25**

Butter, homemade tomato chutney **G/E/MU/M/So2**

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**

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

Two Toasted Crumpets **£3.50**

Butter, strawberry conserve or local honey **G/So2/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/So2** £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**  
Artisan 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.