

THE NORFOLK LURCHER

MENU

STARTERS

HOMEMADE TOMATO & BASIL SOUP

5.00

WILD MUSHROOMS

pan fried in garlic butter with garlic croutes

6.00

CRAB THERMIDOR

flakes of fresh Cromer with English mustard white wine & cream baked with a cheddar cheese crumb served with toasted croutes

7.00

CAJUN KING PRAWNS

five king prawns in a spiced Cajun cream with toasted bread croutes

7.00

CRISPY DUCK

in tempura batter with salad & oriental dressing

6.00

- SMALL STARTERS -

SALMON ROULADE 4.50

OLIVES 3.00

HALLOUMI CHIPS WITH SWEET CHILLI SAUCE 4.00

GARLIC BREAD 4.00

CHEESY GARLIC BREAD 4.50

MAIN COURSES

CHICKEN STACK

pan fried with a field mushroom, mozzarella & garlic cream sauce served plain or with a dusting of Cajun spice

17.00

LIVER & BACON

fresh lambs liver cooked in a rich red wine gravy with onion & smoked bacon... served with creamy mash potato

15.00

BRISKET OF BEEF

tender, slowly braised brisket of beef with caramelized onion & locally brewed 'Worth The Wait' ale

16.50

LAMB STEAK

panfried & finished with a minted, red wine, cream gravy... & battered potato cake

17.00

BELLY OF PORK & CRACKLING

pan fried belly pork with English mustard, red wine, green peppercorns & cream... served with apple mash

16.00

BRAISED RABBIT TIKKA MASALA

medium spiced rabbit curry with basmati rice, poppodum, rhaita & mango chutney

15.00

ROASTED DUCK

on the bone, served with a red wine & blackcurrant sauce

1/4 Duck 16.50

1/2 Duck 20.00