

THE NORFOLK LURCHER

MENU

STARTERS

HOMEMADE TOMATO & BASIL SOUP

5.00

WILD MUSHROOMS

pan fried in garlic butter with garlic croutes

6.00

CAMEMBERT TRUFFLES

soft camembert cheese rolled in breadcrumbs with a honey, cranberry jam

6.00

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

COQ AU VIN

chicken breast with smoked bacon, red wine, mushrooms, baby onion & tarragon

15.00

LIVER & BACON

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

13.50

BRISKET OF BEEF

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

15.00

LAMB STEAK

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

17.00

BELLY OF PORK & CRACKLING

with a black cherry & port jus & two smoked bacon & sage rostis

15.00

BRAISED RABBIT TIKKA MASALA

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

15.00

CONFIT DUCK LEG

slowly cooked in its own fat with shallot, thyme, bay leaves & garlic... served on crushed roasted new potatoes with a rich red wine jus

16.00

VEAL ESCALOPE

with a wild mushroom, onion, mixed pepper & Marsala wine sauce

20.00

FILLET STEAK ROSSINI

a panfried fillet steak with deep fried croute, chicken liver pate, caramelized onion, field mushroom & a red wine, brandy jus

26.50

- STEAKS -

served with your choice of:

salad & chips

or

fully loaded

(mushroom, tomato, onion rings, chips & peas)

SIRLOIN 19.50

FILLET 25.00

MIXED GRILL 25.00

sirloin steak, gammon steak, Cajun

OR plain chicken, with an 'Olde

Norfolk' sausage

- SAUCES -

3.00

PEPPERCORN - STILTON - DIANE

TRIO OF FISH

seabass, salmon & flaked crab with stir fry vegetables, noodles & sweet, sour sauce

18.50

FISH PIE

salmon, cod & smoked haddock in a creamy cheese sauce topped with mashed potato & cheddar

14.00

OVEN ROASTED SKATE WING

oven roasted in garden herb butter with a squeeze of fresh lemon

16.00

LOWESTOFT ROASTED COD FILLET IN PARMA HAM

with wilted spinach & a watercress cream veloute

16.00

SODA BATTERED MONKFISH MEDALLIONS

with stir fry vegetables, drizzled with our oriental dressing

17.00

PAN ROASTED SMOKED HADDOCK FILLET

served on a moist tumeric vegetable braised rice & dotted with rhaita

16.00

FOOD ALLERGIES & INTOLERANCES

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu description does not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available; please ask a team member for details.

- DESSERTS -

SELECTED FROM
THE BOARD