

# OUR DAILY MENU

## Winter 2018

### TO START FROM OUR SMORREBROD COLLECTION

#### 1066 Soup of the Day (V).

*Freshly made soup of the day please ask  
our server for todays choice.*

6.50

#### Gin Herring.

*Marinated herring in gin, served with cucumber salad,  
crushed black peppers and capers on Rye.*

9.50

#### Baked Crab.

*Baked crab blended with mature cheddar cheese and rye  
breadcrumbs and served with remoulade.*

9.75

#### Smoked Eel.

*Smoked Lincolnshire eel, served with scrambled egg  
and pickled red cabbage with horseradish on rye bread*

9.50

#### Goats Cheese Bruschetta (V)

*Grilled Goats Cheese with a cranberry and orange sauce  
on toasted sour dough bread*

7.75

#### Eggs and Shrimps

*Greenland shrimps topped with scrambled egg and  
served on rye bread*

9.25

#### The Boss's Favourite

*smoked Scottish salmon, topped with cream cheese,  
artichoke hearts and served on rye bread*

9.75

#### Pork Terrine

*Prime smoked pork served with fresh red onion  
rings and red pickled cabbage on sour dough bread*

7.75

### OUR MAIN COURSES

#### FISH

#### Home made Fish cakes.

*Two homemade salmon and whitefish fishcakes served  
on an apple and horseradish slaw with a remoulade sauce*

14.25

#### Fish Pie.

*a mix of salmon, white fish and prawns topped  
with a cheese coated potato purée*

11.25

#### Salmon Teryaki

*Fillet of salmon marinated in a dressing of  
ginger, garlic, soy sauce and maple syrup.*

14.95

#### Grilled Loin of Tuna

*Line caught yellowfin tuna steak served with a  
bernaise sauce*

14.95

#### MEAT & POULTRY

#### Sweet and Sour Chicken.

*Breast of chicken poached in lemonade and fresh ginger  
and served on champ with a sweet and sour sauce.*

13.50

#### Cottage Pie

*Traditional beef mince with a topping of mashed potato.*

10.25

#### Our own Cheese Burger in a Brioche Bun

*100% ground beef with Swiss cheese and pickle*

12.75

#### Norfolk prizewinning pork sausages and mash

*Served with onion gravy.*

11.25

## **PASTA, TARTLETS & EGGS**

### **Red Pepper and Rosemary Tartlets (V)**

*A spread of rosemary mixed with roasted red peppers, sunflower seeds, lemon and cucumber and served with Salad leaves and balsamic dressing.*

9.75.

### **Tagliatelle (V).**

*Tagliatelle, served with a sauce of pesto and roasted cherry tomatoes*

10.25.

### **Quiche Lorraine Tartlets**

*Two tartelettes filled with bacon, cheese, onion and an a savoury egg custard, served with salad leaves and balsamic dressing*

9.75

### **Poached Eggs Florentine (V)**

*Two poached eggs served on rye bread with wilted spinach and hollandaise sauce*

9.75

## **SOMETHING EXTRA ON THE SIDE**

Green or mixed salad.

3.25.

Sauté Potatoes

3.25

Green Beans

3.25

Fresh Asparagus

3.75

## **PUDDINGS**

### **Bakewell Tart.**

*Served with hot custard or cream.*

6.50.

### **Treacle and Ginger Sponge Pudding**

*Served with hot custard or cream*

6.50

### **Creme Brulee.**

*Served with shortbread and cream*

6.50

### **Ice Cream**

*Vanilla, Chocolate, Coffee, Salted caramel*

6.00

### **Bread and Butter Pudding**

*Our own speciality with whisky marmalade and a creamy egg custard*

6.50

### **A trio of cheeses**

*A selection of three English cheeses served with chutney, grapes and sour dough bread*

11.25

*Before ordering please speak to a member of our team if you have any food allergy or intolerance.*

*All prices are inclusive of VAT at the current rate*

*A service charge of 10% will be added for the complete benefit of the staff who have served you today, this is discretionary and if you feel this is not warranted please do not hesitate to deduct this when making your final payment.*