

# DINNER *at the* CLUBHOUSE



## SNACKS

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Roasted Nuts <i>(ve)</i>	£3
<i>Mixed spiced nuts roasted with maple syrup &amp; salt</i>	
Nocellara Olives <i>(ve)</i>	£3.5
<i>Floral, vibrant, green olives from Sicily</i>	
Garden Herb Chips <i>(ve)</i>	£3.9
<i>Thick-cut, skin-on chips with rosemary, sage &amp; lavender salt</i>	
Doughnuts with Aged Beef Fat	£6
<i>Savoury / sweet doughnuts with powdered beef fat &amp; herb filling</i>	

## CLASSICS

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Somerleyton Scotch Egg	£7.8
<i>Large Black pork mince &amp; charred shallot mayo</i>	
Roast Beef Club Sandwich	£10.4
<i>Roast Somerleyton topside with house mayo and pickles</i>	
Mac 'n Cheese	£10.8
<i>Macaroni pasta with a rich Norfolk cheddar sauce</i>	
Falafel Salad	£10.9
<i>Pea and chickpea falafels with yoghurt, courgette and lemon</i>	
Vegetable Quiche	£11.5
<i>Gently baked quiche made with Old Hall Farm Cream</i>	
Bitter Salad Leaves	£12.6
<i>Salad with a green vinaigrette, toasted seeds &amp; Norfolk Dapple</i>	
Somerleyton Beef Burger & Herb Chips	£15.5
<i>Somerleyton beef mince, pickles &amp; charred shallot mayo</i>	

## SPECIALS

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Strawberry Gazpacho <i>(ve)</i>	£9.4
<i>Seasoned with long pepper &amp; elderflower vinegar</i>	
Line Caught Sea Bass with Sea Vegetables	£16.3
<i>Caught by the 'Josephine PZ111', Plymouth</i>	
Lamb Curry	£17.8
<i>Rich, slow cooked lamb curry, with fragrant basmati rice &amp; onion bhaji</i>	
Sirloin Steak with Béarnaise & Chips	£22.5
<i>10 oz. sirloin with a tarragon sauce &amp; garden herb chips</i>	

## DESSERTS

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Chocolate Ganache <i>(ve)</i>	£5.3
<i>70% dark chocolate ganache with olive oil, sea salt &amp; hazelnuts</i>	
Gooseberry Fool	£6.5
<i>Elderflower cream, saffron lemon curd &amp; orange zest</i>	
Sticky Toffee Pudding	£6.7
<i>A light and rich sponge with vanilla ice cream and toffee sauce</i>	
Burnt Butter Cake, Fig Leaf Ice Cream & Strawberry Molé	£7.6
<i>A cardamon burnt butter financier with a grilled strawberry and roasted white chocolate sauce</i>	

## ICE CREAM

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One Scoop	£2
Additional Scoops	£1.5
<i>Choose from: Vanilla / Chocolate / Strawberry / Mint</i>	

## CHEESE

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Baron Bigod, Crackers, Honey Curd & Elderflower Pickle	£10.5
<i>Local soft brie style cheese from Fen Farm Dairy</i>	

## TEA & COFFEE

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Tea	£2.8
<i>Choose from our selection of Teapigs brews</i>	
Coffee	
<i>All coffees made with a double shot of Norfolk Coffee's 1549 blend</i>	
Espresso	£2.2
Macchiato	£2.8
Flat White	£3.3
Latte	£3.6
Cappuccino	£3.6
Hot Chocolate	£3.6
Mocha	£4.4

*Please speak with member of our team if you have any dietary requirements or questions  
(ve) = vegan. Some dishes can also be adapted.*