

LUNCH *at the* CLUBHOUSE



SNACKS

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, triple-cooked chips with rosemary, sage & lavender salt</i>	
Sunday Charcuterie <i>(for 2)</i>	£13
<i>Dried aged meats with grilled bread & pickles</i>	

LUNCH CLASSICS

Celeriac Soup with Maple Seeds & Arbequina Olive Oil <i>(ve)</i>	£6
<i>Celeriac from Clinks Care Farm with grilled granary bread</i>	
Fried Celeriac Sando with Cabbage & Kimchi <i>(v)*</i>	£6.9
<i>Fried celeriac with homemade kimchi, soy condiment and pointed cabbage</i>	
Salt Beef Sandwich	£9.2
<i>Triple decker sandwich with cured Somerleyton brisket, mustard, mayo & dill pickles</i>	
Mac n' Cheese <i>(v)</i>	£11.5
<i>Macaroni pasta with a peppery Norfolk Dapple sauce & fragrant tomato oil</i>	
Falafel Burger with Kimchi & Herb Chips <i>(ve)</i>	£13.3
<i>Spiced falafel burger, with homemade kimchi, mayo & grilled lightly smoked cabbage</i>	
Lamb Masala Curry with Rice	£14.2
<i>Lamb cooked slowly with toasted spiced, cauliflower salad & rice</i>	
Somerleyton Beef Burger & Herb Chips	£14.5
<i>Somerleyton six week aged beef mince, pickles, shallots & burger sauce</i>	



All milk, butter & cream used in the menu, is now sourced from Old Hall Farm's microdairy in Woodton.

*(v) = vegetarian; (ve) = vegan. *Some dishes can also be adapted
Please speak with member of our team if you have any dietary requirements or questions
The kitchen handles common allergenic ingredients, and we cannot guarantee below trace amounts*