

BRUNCH *at the* CLUBHOUSE



BOWLS

Granola with Greek Yoghurt & Compote (v) £4.7
Cinnamon spiced granola baked with maple syrup & olive oil

SNACKS

Fried Artichoke (ve) £3.2
Roasted and fried artichoke with star anise salt

Nocellara Olives (ve) £3.5
Floral, vibrant, green olives from Sicily

Garden Herb Chips (ve) £3.9
Thick-cut, triple-cooked chips with rosemary, sage & lavender salt

Charred Cauliflower (ve) £4.5
Cauliflower steak cooked above wood embers, with burnt tomato puree

BRUNCH

Eggs £4.2
Clinks Farm eggs with Old Hall Farm butter (add bacon + £1.8)

Butternut Squash Soup (ve) £6.5
Vegan squash soup with granary toast

Shakshuka £7.2
Oven-baked eggs in a spiced tomato sauce, with toast

Salt Beef Sandwich £9.7
Somerleyton brisket brined and cooked slowly with pickles in a triple-decker sandwich

Pepper Mac n' Cheese (v) £11.5
Peppery Norfolk Dapple sauce, fried cauliflower & aromatic tomato oil

Falafel Burger with Kimchi & Herb Chips (ve) £13.3
Spiced falafel burger, with homemade kimchi & grilled lightly smoked cabbage