FRITTON LAKE LATE AUTUMN CLUB CLASSICS



Side Salad	£4.5	Sourdough Bread	£4	Side Slaw	£4.5	Clinks Greens	£4.5
Truffle Fries	£4.5	Sumac Fries	£4.5	Fries	£4.5		
Wild Mushroom and Sourdough (v) ** Pan fried wild mushrooms, garlic butter, parsley oil and sourdough toast							£11.5
Clapshot and Hen's Egg Mashed Clinks' carrot & swede, spring onions, hen's egg and charred shallots							£12.5
Soup of the day (ve) Or Broth of the Day Made with Estate produce, served with toasted sourdough bread. Ask your server for today's option.							£8/9
Club Slaw (ve) Finely shredded red cabbage, carrot, celery, apple with toasted seeds and kale & garlic dressing							£6/£12
Beetroot and Goats cheese salad (v) ** Cooked beetroot with creamed goats' cheese, toasted walnuts, red wine vinegar & tarragon reduction							£7/£14
Club Pancetta Toastie Wild black pig pancetta with Suffolk Gold cheese, sage and Braeburn apple							£11
White Bean and Pakora Burger (v) ** White bean burger served with a carrot & cardamom pakora, raita and Steve's sour plum chutney in a sesan Additions: Fries £4 Sumac/Truffle Fries £4.5							£12.5 ne bun.
Somerleyton Beef Burger Beef patty, wild mushroom and garlic confit mayonnaise, pickles in a sesame bun Additions: Beef patty $\pounds 4 \mid \text{Bacon } \pounds 3 \mid \text{Fries } \pounds 4 \mid \text{Sumac/Truffle Fries } \pounds 4.5$							£14
Estate Venison, Juniper Berry and Thyme Terrine With rosehip jelly, and sourdough							£9.5
Crab & Leek Risotto (v)* Cromer crab with Clinks leeks and scallop roe seasoning							£9/£16
Pumpkin Rotolo (v) Roast pumpkin rolled in egg rich pasta, ricotta & spinach, served with toasted pine nuts and pecorino							£10/£18
Somerleyton Venison Pie Somerleyton venison and port pie in puff pastry served with mashed potato and Clinks' greens							£17.5
Mussels Steamed with Cider North Norfolk mussels, braised with cider and shallots, served with Sourdough bread							£9.5/£17.5