

Goodies

FOOD HALL

LUNCH MENU

Served 12.00 - 3.00 pm

STARTERS AND LIGHT BITES

Soup of the day with homemade focaccia bread.....	6.50
Thai salmon fish cake , lemon mayonnaise and sweet chilli sauce.....	8.00
Pan seared wood pigeon , beetroot purée, blueberry jus and straw chips.....	8.00
Chicken liver pâté with chef's chutney and bread shards.....	7.50
Garlic and chive creamed goat's cheese , roasted red pepper gel, caramelised red onion and rocket.....	7.50
Ham hock, mature Cheddar and tarragon croquette on a creamed leek and mustard seed sauce.....	7.50
Caprese stuffed flat mushroom , balsamic glaze, spinach pesto.....	7.50

MAINS

6oz Sirloin steak 27 days matured, triple cooked chips, tomato and mushroom ragu, crispy onions and rocket leaf.....	16.50
Goodies butcher's sausages of the week with creamed potato, caramelised red onion jus, crispy onions and fine beans.....	14.00
Pork and apple burger with little gem lettuce, beef tomato, pickled red onion, apple and cider sauce, beer bacon jam and Cheddar cheese with triple cooked chips.....	13.00
Goodies finest ham , 2 fried free range hen's eggs with triple cooked chips (GF).....	11.50
Golden breaded haddock and scampi , triple cooked chips, crushed peas, pea purée and tartar sauce.....	13.50
Duck egg quiche of the day made with local duck eggs, poppy seed, chive and garlic potato salad and fine leaf salad.....	10.00
Spring green salad with goat's cheese, hazelnuts and lemon and herb dressing.....	12.50
Glazed balsamic pork belly , dauphinoise potato, fine beans and cherry jus.....	16.50
Pan roasted salmon supreme , crushed pea, sauté potatoes, dill cream sauce and crispy streaky bacon.....	16.50

SIDE ORDERS

Triple cooked chips (V) (GF)	3.75
Skinny fries (V) (GF)	3.75
Add toppings to your chips ..1.00 each <i>Cheddar, rosemary and garlic, truffle oil, or parmesan cheese</i>	
Chef's side salad (V) (GF)	3.75
Seasonal vegetables	4.25
Garlic focaccia bread	3.75
with Cheddar cheese.....	4.50

*We have a private
function room for all
occasions*

DESSERTS

Cheesecake of the moment	7.50
Sticky toffee pudding With toffee sauce and honeycomb ice cream.....	7.50
Chocolate brownie Chocolate sauce and raspberry & white chocolate ice cream.....	7.50
Crème brûlée of the day With shortbread.....	7.50
Dessert of the day	7.50
Selection of ice creams or sorbets	6.50
Artisan British Cheese Board A selection of fine cheeses, artisan crackers, butter, chef's chutney, grapes, celery and apple.....	10.00

CHILDREN'S MENU

Age 12 and under

Goodies ham, egg and chips	7.25
Cheeseburger and chips.....	7.25
Haddock goujons , chips and crushed peas.....	7.25
Sausage and mash with fine beans and onion jus.....	7.25
Chocolate brownie With chocolate sauce, and raspberry & white chocolate ice cream.....	4.50
Cheesecake of the moment	4.50
Ice cream	4.00

DON'T FORGET!

ASK ABOUT CHEF'S DAILY SPECIALS – OUR SENSATIONAL SUNDAY ROASTS – OUR AMAZING AFTERNOON TEAS (24 hours notice required)

DRINKS MENU

WHITE WINE

- 1. Les Anges Sauvignon Blanc**
France VE
Good honest French Sauvignon, dry, fruity.
.....175ml 5.50 / 250ml 7.50 / Bottle 21.00
- 2. Il Caggio Pinot Grigio**
DOC Venetie, Italy VE
This popular wine is perfect, popular, not so dry Italian.
.....175ml 5.50 / 250ml 7.50 / Bottle 21.00
- 3. Domaine Saint Hilaire Picpoul de Pinet**
Languedoc, France VE
A trendy dry wine made from vineyards on the banks of Lake Thau in southern France. Relatively unknown in the UK four years ago but now a must on wine lists up and down the country.Bottle 25.00

**Why not enjoy a carafe (500ml) of wine
with your meal today 14.00**

Merlot, Shiraz, Savignon Blanc, Pinot Grigio, Pinot Grigio Blush, Zinfandel Rosé

ROSÉ WINE

- 4. Il Caggio Pinot Grigio Blush**
DOC Venetie, Italy
Just off dry pale Rosé, a lighter style with a perfumed nose.
.....175ml 5.50 / 250ml 7.50 / Bottle 21.00
- 5. Feather Falls Zinfandel Rosé**
California, USA VE
If you prefer your Rosé with a bit of sweetness give this a try.175ml 5.50 / 250ml 7.50 / Bottle 21.00

RED WINE

- 6. Chevalier Georges Merlot**
Southern France VE
A Merlot made with great finesse, giving soft fruit tones with depth and body from a producer near the city of Montpellier.
.....175ml 5.50 / 250ml 7.50 / Bottle 21.00
- 7. Bella View Shiraz, Patritti Estate**
South Australia VE
Terrific Aussie Shiraz with flavours of spice and pepper with light oak ageing.
.....175ml 5.50 / 250ml 7.50 / Bottle 21.00
- 8. Joffre Expresiones Malbec, Lujan de Cuyo**
Argentina VE
From the Joffre family's own vines, a dark blackcurrant scented Malbec.Bottle 23.50

SPARKLING & CHAMPAGNE

- 9. House Prosecco Spumante**
Italy
A high class dry sparkling wine made from Prosecco grapes in north Italy.
.....200ml 9.00 / Bottle 24.00
- 10. Pinot Rosa Spumante, Contesse**200ml 9.00
- 11. Joly Brut Champagne, Troissy**
France
From the family's own vineyard, this is an outstanding dry, full flavoured Champagne.375ml Bottle 25.00 / 750ml Bottle 40.00
- 12. Joly Brut Rosé**375ml Bottle 26.00

*125ml available by request.
Wines marked VE are vegan friendly.*

BOTTLE BEERS & CIDER

- Adnams Broadside** (6.3% ABV)500ml 4.75
Woodforde's Bure Gold (4.3% ABV)500ml 4.25
Woodforde's Wherry (3.8% ABV)500ml 4.25
Starwings Gospel Oak (3.8% ABV)500ml 4.25
Adnams Ghostship (0.5% ABV)500ml 4.00
Aspall Premier Cru (6.8% ABV)500ml 4.95
Woodforde's Conquest Imperial Lager (4.5% ABV)330ml can 3.50

SPIRITS

- Black Shuck Gin** (43% ABV)25ml 4.00
Strong but smooth, traditional and yet contemporary with lightly floral notes from Norfolk lavender followed by warm sweet fruit tones.
- Black Shuck Vodka** (43% ABV)25ml 4.00
Distilled from Norfolk sugar beet, it is super smooth with sweet vanilla tones.
- Black Shuck White Rum** (43% ABV)25ml 4.00
Where the palm stretched sands of the Caribbean meet the big sky beaches of Norfolk. The nutty tones of this super smooth white rum has a creamy finish.
- Bloody Mary**Single Shot 6.50 / Double Shot 8.50
The classic Vodka cocktail using Black Shuck Vodka over ice. Big Tom spiced tomato juice and garnished with celery and lemons.
- Fever Tree Premium Mixers**
Lemonade — Soda — Tonic water — Light Tonic water200ml 2.50
Coca Cola / Diest Coke200ml 2.50
Lime Cordialdash 0.50

COFFEE

- | | |
|----------------------------|---------------------------------------|
| Filter2.40 | Cappuccino3.00 |
| Espresso2.20 | Flat white2.50 |
| Americano2.80 | Mocha3.40 |
| Decaff available | Hot chocolate3.00 |
| Latte2.80 | Luxury hot chocolate3.60 |
| | Non-dairy0.50 |

TEA

- For one**2.50
- SPECIALITY**
- | | |
|----------------------------|----------------------------|
| Earl Grey3.50 | Chamomile3.50 |
| Spearmint3.50 | Green3.50 |
| Red berry3.50 | Decaff2.50 |

COLD DRINKS

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|---------------------------------------|--|
| Fentimans | Still water1.50 |
| Elderflower3.30 | Sparkling water1.50 |
| Victorian lemonade3.30 | Fruit shoot1.70 |
| Sparkling raspberry3.30 | Freshly squeezed orange juice3.00 |
| Rose lemonade3.30 | Locally produced apple juice3.00 |
| Ginger beer3.30 | |
| Coke & Diet Coke2.50 | |