

# Sunday Afternoon Menu

## Starters

**Homemade Soup** chefs bread £6.00

**Chicken Liver Pate** toasted bread, cornichons, salad garnish £6.95 **gfa**

**Antipasti** cured meats, sundried tomatoes, mozzarella, olives, dipping oil £5.95 **gfa**

**Whitebait** homemade bread, tartare sauce, salad garnish £5.95

**Prawn & Clam Paella** chorizo & tomato sauce, cheddar wafer, basil oil £7.95 **gf**

**Smoked Salmon Parcel** scallop, pickled red onion & fennel, capers, dill ricotta £7.95

**Smoked Vegetable Tartlet** caramelised onion hummus, fennel, orange & candied walnut salad, herb emulsion £7.25 **vegan/v**

## Mains

*Dishes with chips - choose fat chips, skinny fries or for an extra £1.50 sweet potato fries*

**Chefs Mussels** homemade bread, fries (please ask for this weeks sauce flavour) **Small** £9.95 **Large** £17.95

**Tavern Tasty Gammon** fried eggs, chips, coleslaw £12.95 **Add Pineapple** £1.00 **gf**

**Homemade Chilli** nachos, jalapenos, guacamole, sour cream, cheese £11.95

**Red Lion Rack Of Maple Glazed Ribs** chips, baby corn, coleslaw £12.95 **gf Add Onion Rings** £1.50

**Old English Pork Sausages** creamed mash, gravy, crispy onions £11.95 **Add Vegetables** £1.50

**Stuffed Tacos** filled with sesame & poppy seed tofu, sweet potato & spiced dahl croquette, flash fried vegetables, tomato & paprika coulis £15.45 **vegan/v**

**Norfolk Ale Battered Fish** chips, tartare sauce, minted mushy peas, salad £13.95

**Locally Reared Steak** chips, onion rings, tomato, mushroom, garlic butter **6oz Fillet** (served pink) £24 **10oz Ribeye** £20

**Homemade Beef Burger** tomato, gherkin, baby gem lettuce, chips, onion rings, coleslaw £12.95 **Double Stack** £3.50

**Add Toppings...**bacon/cheese/chorizo/chilli/jalapenos 1..£1.50 2..£2.00 3..£2.50 4..£3.00 all 5..£4.00

**Ploughman's Platter** cold meats, selection of cheese, pork pie, beetroot pickled egg, apple, celery, pickled onion, chutney, coleslaw, salad, chips, chefs bread **For 1** £14.95 **For 2** £26.95

**Assiette Of Seafood For 2** seabass, crispy salmon fishcake, mackerel pate, smoked salmon, crayfish, white wine & herb sauce, bread £17.95 **Add Skinny Fries** £1.50

## Salads With Homemade Bread

*all of our salads can be made gluten free by using gluten free toast rather than homemade bread - gfa*

**Tiger Prawn** north atlantic prawns, lemongrass pickled potatoes, pressed cucumber, avocado gel, seeded brittle £12.95

**Red Pepper Ricotta Mousse** charcoal yoghurt mayonnaise, smoked cheddar shards, chickpeas, heirloom tomatoes £12.95 **v**

## Sides

**Fat Chips** £2.50 **Skinny Fries** £2.50 **Sweet Potato Fries** £4.00 (**Add Pulled Pork** £1.50 **Add Cheese** £0.50)

**Homemade Coleslaw** £2.00 **Homemade Onion Rings** £3.00 **Mixed Side Salad** £2.50 **New Potatoes** £3.00

**Side Of Veg** £3.00 **Garlic Bread** £2.50 **Homemade Bread & Butter For 1** £0.75 **For 2** £1.50

## Desserts

**Homemade Chocolate Brownie** vanilla ice cream £5.95

**Cheesecake Of The Day** please ask a server for today's flavour £5.95

**Red Lion Fool** seasonal berries, cacao (unrefined chocolate) nibs, shortbread £6.45

**Fresh Fruit Salad** cucumber mint sorbet, mint coulis £5.45 **vegan/v**

**Alburgh Ice Creams** honeycomb, vanilla, cherry, belgian chocolate, figgy pudding **2 Scoops** £4.95 **3 Scoops** £5.95 **gf**

**Cheeseboard** selection of local cheese, chutney, crackers, fruit & nuts £8.95 **gfa**

**P.S.....if you would like a glass of dessert wine or a glass of port we have them too!**

All Prices include VAT at the current rate. Gratuities at your discretion. All of our food is prepared in our kitchen where nuts, cereals containing gluten and other allergens are present please ensure you speak to a member of staff if you have any allergy or intolerances before ordering. FYI... **gf** - gluten free / **v** - vegetarian / **gfa** - can be made gluten free if requested.

We try to support local food suppliers where we can, a special thanks to John Lee, Tavern Tasty, Easters, Broadland Eggs, Alburgh Ice Cream, Dudleys, Coles and Mrs Temple...just some of Norfolk's finest.