



SUNDAY MENU

Served 12pm – 3.30pm & 6pm – 8pm

#AHomeFromHome

STARTERS

BAKED FETA 9.00

Honey, sesame seeds, toasted focaccia
MK · V · GFA · SS

HOT SMOKED SALMON MOUSSE 11.50

Cucumber ginger pickle, roe, sourdough croutons,
herb oil GFA · F · MK · SD

WHIPPED STILTON 10.50

Honey balsamic fig, onion seed cracker, sage
pesto GFA · MK · SD · N · V

SOUP OF THE DAY 9.50

Toasted sourdough, whipped butter
SD · MK · V · VGA · GFA

PRAWN MEDLEY 12.50

Ciabatta, tomato, lemon, soft herbs
GFA · CR · MU · E · C · F · SD

CRISPY PORK BELLY 11.00

Celeriac remoulade, scorched apple, sage
GF · MK · MU · C · E

SEAFOOD BASKET 10.50

Scampi, squid, whitebait, squid ink aioli MC · F · CR · E · MU · SD

SUNDAY ROASTS

ROAST SIRLOIN OF BEEF 23.50

Cauliflower cheese, seasonal vegetables, roast
potatoes, Yorkshire pudding, gravy
GFA · MU · MK · E · C · SD

MIXED ROAST 22.00

Cauliflower cheese, seasonal vegetables, roast
potatoes, Yorkshire pudding, gravy
GFA · MU · MK · E · C · SD

ROAST PORK 20.00

Cauliflower cheese, seasonal vegetables, roast
potatoes, Yorkshire pudding, gravy
GFA · SD · C · MK · MU · E

NUT ROAST 18.00

Cauliflower cheese, broccoli, cabbage, roast
potatoes, Yorkshire pudding, vegetarian gravy
GFA · MU · MK · E · C · S · SD

MAINS

PAN FRIED SEA BASS 24.50

Seafood bean stew, spinach, tomato, chorizo
E · CR · MK · SD

BATTERED HADDOCK 23.00

Chunky chips, minted mushy peas, lime tartare
sauce, lemon GFA · E · MU · F · SD

STUFFED BUTTERNUT SQUASH 20.50

Quinoa, lentils, spinach, feta, pine nuts,
pomegranate MK · N · V · VGA · C

WHOLETAIL SCAMPI 22.00

Chunky chips, minted mushy peas, lime tartare
sauce, lemon CR · E · MU · SD

SIDES

OLIVES 7.50

GF · V · VGA · SD

TOASTED SOURDOUGH & WHIPPED BUTTER 5.00

MK · V · VGA

BUTTERED BABY POTATOES 5.00

GF · V · VGA · MK

CHUNKY CHIPS OR SKINNY FRIES 5.00

GF · VG

MIXED VEGETABLES 5.00

GF · MK · V · VGA

MIXED LEAF SALAD 5.00

GF · SD · MU · V · VG



DESSERTS

KEY LIME PIE 11.00

Lime curd, ginger snap crumb, ginger ice cream

MK · E · SD · V

SPICED APPLE & PLUM CRUMBLE 11.00

Vanilla ice cream

GF · VGA · V · E · MK

BLACKBERRY PARFAIT 11.00

Caramelised apple, blackberry gel, hazelnut

MK · E · V · SD

CHOCOLATE BROWNIE 11.00

White chocolate crumb, milk ice cream, lemon balm

MK · E · GF · V

BRIOCHE BREAD & BUTTER PUDDING 11.00

Butterscotch sauce, caramelised banana, butterscotch ice cream

MK · E · SD · V

SELECTION OF BRITISH CHEESE 13.50

Binham Blue, Lincolnshire Poacher, brie, crackers, grapes, chutney

£2 supplement on SWD, Lux 2-night & group packages

GFA · MK · G · SD · V

ICE CREAM & SORBET 3.00 PER SCOOP

Vanilla, strawberry, triple chocolate, rum & raisin or mint choc chip ice cream; lemon, raspberry or mango sorbet

GFA · MK · V · E · N · PN · S · SD · VGA

ALLERGEN & DIETARY KEY

Please tell your server about any allergy or intolerance before ordering

C Celery

CR Crustaceans

E Eggs

F Fish

L Lupin

MK Milk

MC Molluscs

MU Mustard

N Nuts

PN Peanuts

S Soya

SD Sulphur dioxide

SS Sesame seeds

GF Gluten free

GFA Gluten free available

V Vegetarian

VG Vegan

VGA Vegan available

CALEY HALL HOTEL

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