

The Lodge

Hotel & Bar

To Start

Salad of Peaches, Parma Ham, Gorgonzola, Caramelised Pecans, Balsamic, Toasted Ciabatta **£6.95**

Superfood Salad, Rocket, Broccoli, Celery, Apple, Pomegranate Molasses, Toasted Seeds, Yoghurt Dressing **£6.25/£11.95** add Chicken/Smoked Salmon **£2.50 each GF V**

Pressed Terrine of Norfolk Pork, Apricots, Pistachios, Pickled Summer Vegetables, Apple & Sage Purée **£7.95 GF**

The Lodge Prawn Cocktail, Atlantic Prawns, Gem Lettuce, Marie Rose Dressing, Spiced Tomato, Avocado **£8.95 GF**

Roast Smoked Pepper & Pine Nut Orzo Risotto, Basil Oil, Dressed Rocket **£6.95/£11.95 V+**

Home Cured Gravadlax, Toasted Rye, Celeriac & Radish Salad, Dill Mustard Dressing **£7.25**

To Follow

Pan Fried Fillet of Scottish Salmon, Sautéed Potatoes, Black Olives, French Beans, Cherry Vine Tomatoes, Saffron Aioli **£16.95 GF**

BBQ Baby Back Ribs, Corn on the Cob, Slaw, Skinny Fries **£16.95 GF**

The Lodge Burger, Beef Tomato, Iceberg Lettuce, Melted Cheese, Skinny Fries **£14.95**

Roast Breast of Norfolk Chicken, Pancetta, Peas and Tarragon, Potato Terrine, Roast Gem Lettuce, Garlic Butter Jus **£16.95**

Cauliflower & Cumin Fritters, Roasted Harissa Carrots, Israeli Cous Cous, Chickpeas and Sumac **£12.95 V+**

Fish and Chips, Mushy Peas, Tartare **£8.95/£15.95**

Pizza GF AVAILABLE

Margherita, Fresh Tomato Sauce, Basil, Mozzarella, Rock Salt, Extra Virgin Olive Oil **£9.95 V**

Spicy Pepperoni, Dry Cured Pepperoni Sausage, Jalapeños, Fresh Tomato Sauce, Mozzarella, Chilli Flakes **£11.95**

Portofino, Flaked Tuna, Prawns, Fresh Tomato Sauce, Anchovies, Mozzarella, Black Olives **£11.95**

Capricciosa, Fresh Tomato Sauce, Smoked Bacon, Peppers, Artichoke, Olives, Pesto **£11.95**

Garlic Pizza Bread, Garlic Parsley Butter, Mozzarella **£8.50 V**

To Finish

Chocolate Marquise, Salted Caramel, Aerated White Chocolate, Praline, Honeycomb Ice cream **£6.50 V GF**

Sticky Toffee Pudding, Toffee Sauce, Vanilla Custard **£6.50 V**

Glazed Lemon & Lime Tart, Local Berries, Lemon Sorbet **£6.50 V**

Malted Chocolate Sundae, Chocolate Brownie, Maltesers, Malted Chocolate Ice Cream, Chantilly **£8.25 V**

Cheese Selection, A selection of Continental, local & British Cheeses served with Grapes, Homemade Bread & Biscuits, Cranberry & Apple Chutney **£9.00 for 3 / £14.00 for 6 S**

Cheekie Sweetie, Espresso Coffee, Cointreau, Chocolate Truffles **£6.50 V**

Ice cream/Sorbet Please ask Waiter for flavours **£2.50 per scoop**

Sides

Skinny Fries **GF V V+**; Hand-Cut Chips **V V+**; Seasonal Vegetables **GF V**;
Heritage Tomato, Boscini & Gem Lettuce **GF V**; Homemade Colelaw **GF V**; Battered Onion Rings **V V+**

GF Gluten Free **V** Vegetarian **V+** Vegan **S** Supplement

Allergen advice: If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Whilst we endeavour to remove the shot from our wild game and the bones from our fish, we must advise that they may still contain shot or bones.