

EST
2009

Evening Menu

The Lodge Hotel & Bar

Norfolk, PE36 6HX

N I B B L E S

CHORIZO PICANTE £7 *GF*

GORDAL OLIVES £6.50 *GF, V+*

CRISPY CALAMARI £9

S T A R T E R S

SOUP OF THE DAY, Warm Bread £8 *VA*

HOME CURED SALMON Gin & Juniper, Dill Crème Fraiche, Cucumber Relish, Capers £14 *GF*

PEA ARANCINI Pea Puree, Truffle Oil £10 *V*

HERITAGE TOMATO SALAD Whipped Feta Cheese, Dill Pickles, Shallot, Pangritata £11 *GFA, VOA+*

LAMB KOFTA Tzatziki, Coriander, Shallot Salad £12 *GF*

SARDINE ON TOAST Toasted Sourdough, Tomato Jam, Blakeney Leaf, Salsa Verde £11 *GFA*

T O F O L L O W

GRESSINGHAM DUCK Peach, Duck Jus, Tenderstem Broccoli, Garlic & Rosemary Potatoes £30 *GF*

LODGE BURGER Aged Cheddar, Bacon, Onion Jam, Aioli, Gem Lettuce, Fries £19 *GFA, VOA+*

FILLET OF SEA TROUT Norfolk Peer Potatoes, Braised Chicory, Pea Puree, Pickled Fennel, Seaweed Butter £26 *GF*

VEGETABLE MURGH MAKHANI Flatbread, Carrot Bhaji, Pilau Rice, Kachumber £16 (add chicken +£5) *GFA, VOA+*

HALF ROTISSIERIE CHICKEN Blakeney Leaf, Green Goddess Aioli, Chicken Salt Fries £22 *GF*

FISH & CHIPS Cider Batter, Chunky Chips, Pea, Rocket & Mint Salad £20 *GF*

10oz RUMP STEAK Portobello Mushroom, Beef Fat Chips, Rocket & Parmesan Salad, Peppercorn Sauce £33 *GF*

CAULIFLOWER STEAK Harissa Potatoes, Dukkha, Cauliflower Puree, Spinach £19 *GF, N, VOA+*

CLASSIC CAESAR SALAD Gem Lettuce, Anchovy, Caesar Dressing, Bacon Crumb £13 *V* (add chicken +£5) *GFA*

H A N D S T R E T C H E D P I Z Z A

MARGHERITA Tomato Sauce, Mozzarella, Basil, Olive Oil, Sea Salt £13 *GFA, VOA+*

PEPPERONI Mozzarella, Double Pepperoni, Tomato, Hot Honey £16 *GFA*

FUNGHI Garlic Butter, Roasted Wild Mushroom, Mozzarella, Truffle £15 *GFA*

S I D E S

ROCKET AND PARMESAN SALAD £7 *GF, V*

NORFOLK PEER POTATOES, HARISSA BUTTER £6 *GF, V*

GARLIC & ALMOND TENDERSTEM £7 *GF, N, VOA+*

ONION RINGS £4 *GF, VOA+*

CHUNKY CHIPS £5 *GF, VOA+*

CHICKEN SALT FRIES £5 *GF, VOA+*

Discretionary 10% Service Charge Added

If you have a food allergy or dietary requirement, please speak to your server 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 these

Allergen Key: *GF*(gluten free), *GFA*(gluten free available), *V*(vegetarian), *VA*(vegetarian available), *V+*(vegan), *VOA+*(vegan available), *N*(nuts)



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NORFOLK

PROUDLY SOURCING
EXCEPTIONAL PRODUCE
FROM ACROSS
OUR COUNTY



*We believe the
best dishes start
with the best
ingredients.*

That's why we work
closely with passionate
local growers,
producers and artisans
who share our
commitment to quality,
seasonality and
sustainability.



THE
WASH



THE
NORTH
SEA



MUSSELS

OLD HUNSTANTON

Sweet, plump mussels harvested from the clean waters of Old Hunstanton.

HOLME-NEXT-TO-SEA

Wild samphire foraged along the saltmarshes of Holme.



STRAWBERRIES

SHARRINGTON
Sweet, fragrant strawberries from the fields of Sharrington.



BROWN SHRIMPS

KING'S LYNN
Sustainably caught brown shrimps from the rich estuaries of King's Lynn.



PORK

SWANNINGTON
Quality, outdoor reared pork from family farms in Swannington.



McCARTHY'S VEGETABLES

NORWICH
Fresh, seasonal produce grown with care in Norfolk.



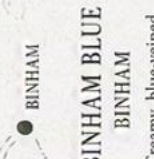
ASPARAGUS

BRECKLANDS
Tender asparagus grown in the fertile soils of the Brecklands.



THETFORD SMOKEHOUSE

THETFORD
Expertly smoked fish and meats from Thetford's traditional smokehouse.



BINHAM BLUE BINHAM

Creamy, blue-veined cheese made in the heart of the Norfolk countryside.



WALSINGHAM CHEESE

WALSINGHAM
Handmade, semi-soft cheese crafted by the community at Walsingham.



WOODFORDE'S BREWERY NORFOLK

Brewing for over 40 years using locally sourced ingredients.

LOCAL ROOTS. SEASONAL INGREDIENTS. MADE WITH CARE.

