

Lunch Menu

The
Lodge
Hotel & Bar
Norfolk, PE36 6HX

SMALL PLATES

CHORIZO PICANTE £7 GF

SOUP OF THE DAY Warm Bread £8 VA

CRISPY CALAMARI Aioli £9

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

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

LAMB KOFTA Tzatziki, Coriander, Shallot Salad £12 GF

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

SANDWICHES

TURKEY BLT Turkey, Bacon, Gem Lettuce, Tomato, Mayo £13 GFA

FISH SANDWICH Tartar Sauce, Gem Lettuce £13 GFA

LINCOLNSHIRE POACHER CHEESE Red Onion Marmalade £9 GFA

BUTCHERS HAM SALAD Mustard Mayo £9 GFA

All With A Choice of White or Granary Bread, with Skin on Fries & Blakeney Leaf

PIZZAS

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

TO FOLLOW

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

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

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

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

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

CROMER CRAB LINGUINE Red Chilli, Garlic, Lemon, Parsley £20

SIDES

ROCKET AND PARMESAN SALAD £7 GF

NORFOLK PEER POTATO, HARISSA BUTTER £6 GF, V

CHICKEN SALT FRIES £5 GF, VOA+

CHUNKY CHIPS £5 GF, VOA+

ONION RINGS £4 GF, VOA+

GARLIC & ALMOND TENDERSTEM £7 GF, N, 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.



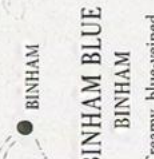
ASPARAGUS

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.

