EST 2009

the Lodge Hotel & Bar

Norfolk, PE36 6HX

NIBBLES

CHORIZO PICANTE £7

SPANISH MIXED OLIVES £6.50 V+

FLAT BREAD Squash, Harissa Hoummus £7 V

STARTERS

SOUP OF THE DAY, Warm Bread £8 GFA

SWANNINGTON PORK RILLET - Burnt Apple, House Pickle, Toast £13 GFA

WILD MUSHROOM ARANCINI – Mushroom Ketchup, Aged Parmesan, Pickled Mushroom £11 VA

OLD HUNSTANTON MUSSELS - White Wine, Garlic, Cream, Parsley, Sourdough £14 GFA (S)

WALSINGHAM CHEDDAR AND LEEK TART - Pear & Mustard Salad £12

FRITTO MISTO – Lightly Battered Calamari, Blanch Bait, Mussels, Curry Leaf & Lemon Aioli £13 (S)

SMOKED MACKEREL – Beetroot, Pumpernickel, Horseradish Crème Fraiche £11 GFA

TO FOLLOW

VENISON BOURGUIGNON – Braised In Red Wine, Shallots, Mushrooms, Clapshot Mash, Red Cabbage £25 GF

BUTTERNUT GNOCCHI – Sage, Parmesan, Watercress, Pumpkin Seed & Hazelnut Pesto £18 *N,* V, VOA+

TANDOORI BUTTER CHICKEN CURRY – Pilau Rice, Flatbread, Kachumber Salad, Mango £21 VOA+

MUSHROOM & CELERIAC SUET PUDDING – Parsley Liquor, Burnt Cabbage, Celeriac Puree £19 V

HAKE FILLET White Wine Sauce, Hunstanton Mussels, Dill Potato Cake, Crispy Kale, Madras Oil £27 GF (S)

FISH & CHIPS Cider Batter, Chunky Chips, Mushy Peas, Curry Sauce, Tartare Sauce £20 GF

RUMP STEAK Peppercorn Gravy, Beef Fat Mash, Roasted Onion £33 GF (S)

LODGE BURGER Cheddar, Caramelized Onion Jam, Goddess Mayo, Gem Lettuce, Fries £19 GFA, VOA+

OLD HUNSTANTON MUSSELS - White Wine, Garlic, Cream, Parsley, Sourdough, Fries £22 GFA

HAND STRETCHED PIZZA (GFA ON ALL PIZZAS)

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

MUMBAI – Chicken Tikka, Bhaji Bits ,Garlic Sauce £16

PEPPERONI – Mozzarella, Double Pepperoni, Tomato, Hot Honey £16

FUNGHI – Garlic Butter, Roasted Wild Mushroom, Truffle £15

SIDES

BABY LEAF SALAD, MUSTARD VINAIGRETTE £5 V

CLAP SHOT MASH POTATO £6 V

BUTTERED WINTER GREENS £6 V, VOA+

TRUFFLE & PARMESAN FRIES £7 GF

ONION RINGS £4 *GF, V+*

CHUNKY CHIPS £5 *GF*, V+

PEPPERCORN GRAVY £4 GF

BRAISED RED CABBAGE £5 V+

Allergen Key: *GF*(gluten free), *GFA*(gluten free available), *V*(vegetarian), *VA*(vegetarian available), *V+*(vegan), *VOA+*(vegan available), *N*(nuts)
(S) Dinner, Bed & Breakfast Package Supplement – Starter £3, Main £8, Dessert/Cheese £3

Discretionary 10% Service Charge Added

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.

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THE NORTH SEA

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HUNSTANTON

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

HOLME-NEXT-THE-SEA
Wild samphire foraged along the saltmarshes of Holme.

CROMER

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

STRAWBERRIES
SHARRINGTON
Sweet, fragrant strawberries from the fields of Sharrington.

SHARRINGTON

CRAB
CROMER
Delicious Cromer crab, landed daily on our local coast.

NORTH WALSHAM

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.

GREAT YARMOUTH

NORWICH

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

THETFORD

WALSINGHAM

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

BINHAM

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.

THE WASH

LOCAL ROOTS. SEASONAL INGREDIENTS. MADE WITH CARE.