## **FOOD MENU**

## **SMALL PLATES**

Homemade Soup of the Day With bread & butter (vg) (gfo)	8.50	<b>Ale &amp; Yorkie</b> Giant homemade Yorkshire pudding filled with slow cooked beef in a Nog gravy, mashed	19.50
<b>Crispy Chilli Beef Lettuce Wrap</b> With spring onions, fresh chillis & Asian Slaw	9.00	potato or hand cut chips, seasonal vegetables	
<b>Lamb Kofta</b> With sliced tomato & red onion, a spicy tomato relish, flat bread & garlic mayo	9.50 o	Homemade Pie of the Day Mashed potato or hand cut chips, seasonal vegetables, gravy (veggie option available)	19.00
<b>Bruschetta</b> Toasted sourdough, Mozzarella pearls, fresh tomatoes, fresh basil, olive, balsamic reduction (vgo)(gfo)(dfo)	8.00 DF	Parma Ham Stuffed Chicken Chicken supreme wrapped in Parma ham, stuff with smoked Norfolk cheddar, baby spinach, oliv oil herb mash potato, buttered greens, tomato basil sauce	ve
<b>Smoked Mackerel Paté</b> With apple & celeriac remoulade, pea & mint purée, pickled beetroot & sour dough toast	9.00	<b>Slow Cooked Pork Belly</b> Crushed potatoes with wholegrain mustard, wilted kale, leek & cabbage, honey roasted carrots, creamy Norfolk Adder sauce & baby apples (gf)	19.50
CIABATTAS/SANDWICHES (Available 12 – 4pm) All served on either white ciabatta or on whole	meal	Herb Crusted Seabass Sautéed new potatoes king prawns & bacon in a creamy sauce with tender stem broccoli & buttered samphire (gf)(dfo)	19.00
deli roll, side salad & salted crisps. Upgrade to hand cut chips or skinny fries - 4	2.50	<b>Beef Lasagne</b> Mince beef braised in Nog, served with salad & g ciabatta (vegetarian option available)	18.00 Jarlic
Norfolk Cheese Steak Sliced beef with mozzarella & cheddar, roasted red peppers & onions		Wherry Catch of the Day Wherry battered fish with hand cut chips, garden or mushy peas, tartare sauce (gfo)	19.00
Fish Goujons & Tartare Sauce Woodforde's beer battered cod goujons & tartare sauce	9.50	Breaded Scampi	18.00
<b>Toasted Brie &amp; Bacon</b> With cranberry sauce & baby gem lettuce Add Chicken for 1.50	8.50	Hand cut chips, garden or mushy peas, tartare sauce (gfo)	
<b>Vegetarian Club Sandwich</b> Sliced roasted potato, tomato, Mediterranean vegetables, coleslaw, avocado Add Halloumi for 1.50	9.00	Lamb Tagine Shoulder of lamb slow roasted in a blend of Mor spices served with giant cous cous & flatbread, garnished with apricots & almond flakes (vegeta option available)	

v = Vegetarian vg = Vegan gf = Gluten Free gfo = Gluten Free option available df = Dairy Free dfo = Dairy Free available n = Contains nuts. Please inform us of any allergies or intolerances

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## NIBBLES

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Cheesy Garlic Pizza Bread (gfo)	5.00	Seasonal Vegetables or Side Salad $(\mbox{vg})$	4.00
Bowl of Olives (vg)	5.00	Onion Rings	4.00
Warm Sourdough & Salted Butter	4.50	Skin on Fries (gf)	4.00
-		Hand Cut Chips (gf)	4.00
Nibbles Board (all of the above)	12.50	Add Cheddar Cheese Cajun Halloumi Fries & Garlic Mayo	1.50 6.50
		Add Bacon	2.00
51774		Garlic Bread	4.00
PIZZA			
<b>Classic or Vegan Margherita</b> Rich tomato & basil base with fresh mozzarella & oregano (gfo)	13.00 BREW	DAILY SPECIALS	
<b>Meat Feast</b> Shredded cheddar & Mozzarella, chicken, bacon sausage, pepperoni, chorizo	16.00	See our specials board in the restaurant or above the wood burner for the selection of today's specials created by the team	
Buffalo Chicken & Meatball Rich tomato base with shredded chicken, grou beef, blue cheese, red & green onion, topped v hot sauce			
<b>Med Veg</b> Meditaranian vegetables, caramelised onion, sliced olives & brie bites	15.00	DINERS GET 10% OFF BEER,ALE & CYDER in our shop. Please ask for more details	
GRILL		DESSERTS	
<b>Woodforde's Beef Burger</b> Homemade Norfolk beef burger, toasted bun, cheese, baby gem, beef tomato, gherkin, homemade bacon jam, fries & slaw (gfo)	18.50	Cheesecake of the Day With vanilla ice cream	8.50
		Boozy Bread & Butter Pudding With custard	8.00
<b>Korean Chicken Burger</b> Chicken marinated in gochujang sauce, toasted bun, baby gem, beef tomato, pineapp relish, fries & kimchi (gfo)	18.50 le	<b>Chocolate Brownie</b> With cream or vanilla ice cream & chocolate sauce (gf)	8.50
<b>Moving Mountain Burger</b> Plant based burger, toasted bun, baby gem, beef tomato, Woodforde's tomato chutney, frie	17.50 es &	Black Adder Apple & Berry Crumble With vegan cream, ice cream or custard (v)(gf)	8.50
slaw (v) (Add Halloumi or vegan cheese 1.50)		Baileys Trio Profiteroles with Baileys chocolate sauce,	8.50
<b>10oz Gammon Steak</b> Hand cut chips, garden peas, egg or pineapple	19.50 e (gf)	white chocolate Baileys parfait, Baileys brownie bits, white chocolate snow	

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