

Please also see additional Chef's daily board specials - Fish Board - Meat Board

LUNCHTIME UNTIL 3PM CIABATTAS

Add soup of the day +£3.00

Smoked cheese, tomato and pickle	£6.50
Warm treacle cured bacon with brie and cranberry	£7.95
Prawns, lettuce and mayonnaise	£7.95
Archers Champion Bangers served with red onion marmalade	£7.95
Fish goujons and tartare sauce	£7.95

OUR SPECIAL 6 MEAT SUNDAY POSH CARVERY

12 noon - 6.00pm or until sold out
We are serving our roast from the kitchen with full waitress service for your protection following government rules

Weekly selection of six roast meats, additions and vegetables of the day.

Children's - 1 meat option GF	£10.95
Regular - 2 meat choice GF	£13.95
Large - 3 meat choice GF	£15.95

NEW From 29/08/21
1 fish choice £13.95 2 fish choice £15.95

Our range from: Medium rump of beef, shoulder of pork, half chicken, brisket, Norfolk lamb (+£2), Norfolk turkey and one weekly meat guest option.

2 course and 3 course alternative options - please see our Sunday menu via your waitress.

SIDES

Chunky chips VE	£3.00
Fries VE	£3.00
Onion rings VE	£3.00
Dressed salad VE	£3.00
Garlic bread	£3.00
Coleslaw	£3.00
Locally made brown bread roll and butter	£3.00
Garlic butter mushrooms	£3.00
Sweet potato fries	£3.50
Deep fried halloumi	£4.00

STEAKS 28 days aged

10oz Rump Steak £17.95
Served with slow roasted tomato, mushroom, watercress and chunky chips
(Double up for £25) GF

12oz Ribeye £21.95
Served with slow roasted tomato, mushroom, watercress and chunky chips GF

8oz Fillet Steak £31.95
Served with slow roasted tomato, mushroom, watercress and chunky chips
(Double up £45) GF

Peppercorn or Binham Blue cheese sauce (+£3)

Surf & turf any steak
with three of our large garlic
tiger prawns for only £8

The Gull special mixed grill £20.95
Farmhouse sausage, sirloin steak, lamb chop, pork steak, gammon, chicken, mushroom, tomato, 2 fried eggs and chunky chips GF

PIZZAS

Stone baked homemade pizza dough with our signature pizza sauce, mozzarella, oregano, and rocket

Three cheese £12.95
Mozzarella, cheddar & Stilton

Pepperoni, red onion and bacon £13.95

Vegan cheese with mushroom, red onion spinach and pepper VE £12.95

Slow cooked pulled pork, jalapeno and BBQ Sauce £13.95

Garlic king prawns and chorizo topped with roasted mixed peppers £14.95

Norfolk gammon ham and pineapple £12.95

Rump steak with wild mushrooms and red onion £13.95

Add our homemade chilli oil for £1

CHILDREN'S MENU

Two sausages with mash and gravy GF £8.95

Fish of the day with chunky chips £8.95

Crispy chicken strips with fries £8.95

Mini margarita or salami pizza £8.95

Option of peas or beans

GF = Gluten Free V = Vegetarian VE = Vegan
Please make us aware of any allergen needs

STARTERS

Soup of the day with warm ciabatta £6.95

Kiln Roast Salmon, balsamic beetroot, pink grapefruit horseradish creme fraische and seeded rye crackers £8.95

Confit of duck spring roll, with spiced plum jam £7.50

Three large tiger prawns sauteed in garlic butter, roasted peppers and dressed rocket £9.50

Grilled halloumi, with sun blessed tomatoes and red pesto V £7.95

Bowl of corn nachos with sour cream, salsa, guacamole topped with melted mozzarella £7.50

MAINS

The Gull steak burger served in a special beer brioche bun, with dry cured bacon, Norfolk cheddar, special signature relish with french fries (add pulled pork £3, dirty chilli beef £3) (double up +£4) £14.95

Slow cooked rib of beef and Guinness suet pudding, new potatoes and roasted root vegetables £15.95

Maple glazed Lamb shank, rosemary and garlic mashed potato, roasted root vegetables, parsnip crisps, rioja red wine jus £17.95

The Gull hunters chicken, mozzarella cheese, streaky bacon with potato gratin, and tenderstem broccoli £15.95

Honey glazed smoked pork loin, 2 Havensfield's hens eggs, gooseberry ketchup and chunky chips GF £12.95

Archers champion sausages and mash with creamed potato and onion gravy GF £13.95

The Gull signature cottage pie, brisket of beef with caramelised onion in a rich sauce with buttered new potatoes and seasonal veg GF £13.95

The Gull's 'scampi' tempura king prawns with minted mushy peas, tartare sauce, and choice of fries or chunky chips £13.95

Beer battered catch of the day, served with chunky chips homemade tartare sauce and mushy peas. Seasoned with sea salt £14.95

Pan fried fillet of sea bass, carrot and courgette ribbons, potato gratin, garlic and caper butter £17.50

Teriaki fillet of salmon Asian style noodles, stir fried vegetables £15.95

Ultimate vegan burger, plant and veggie burger, served with salsa salad and fries VE £15.95

Root vegetable and brie tartin, roasted cherry tomatoes and new potatoes V £14.95

HOME MADE DESSERTS

Homemade Nan Pat's Crumble with custard, cream or ice cream £6.95

Sticky toffee pudding with toffee sauce salted caramel ice cream £6.95

Pineapple carpaccio, kafir lime syrup, mango sorbet £6.95

Lemon and lime possett, berry and lime compote £6.95

Duo of chocolate brownie plus blondie, marello cherry compote, vanilla ice cream £6.95

Strawberry and raspberry pavolva with passion fruit sorbet £6.95

Norfolk County Ice creams £2.00 per scoop

Selection of Norfolk cheeses with crackers, fruit chutney and grapes £9.95