

# THE LIFEBOAT INN

## Sunday Menu

2 courses £23 | 3 courses £28

### Nibbles

Sourdough & salted butter £4.5

### Small Plates

Chicken & ham hock terrine, curried cauliflower, golden raisins, coronation mayonnaise **DF**

Cured trout, granny smith, cucumber, crème fraiche, dill **GF**

Red pepper hummus, toasted seeds, spiced chickpea, flatbread **VG GFA**

Soup of the day **VG GFA**

Brancaster Mussels, moules mariniere, crusty bread **GFA DFA**

Prawn cocktail, marie rose, brown bread **GFA DFA**

### Roasts

Roast Norfolk beef **GFA**

Roast pork loin **GFA**

Norfolk honey roast gammon **GFA**

Mushroom & artichoke Wellington **V VGA**

*All served with Yorkshire pudding, cauliflower cheese, garlic & thyme roasted potatoes, seasonal vegetables, braised red cabbage, gravy*

### Mains

Beer battered haddock, chunky chips, tartare sauce, mushy peas small | large **GF**

Beef burger, crispy bacon, burger sauce, Jack cheese, fries **DFA** +Extra patty £3

Mushroom risotto, pickled wild mushrooms, vegan parmesan, truffle **VG GF**

Brancaster Mussels, moules mariniere, crusty bread **GFA DFA**

### Sides

cauliflower cheese £5 | 2 yorkshire puddings & gravy £1.5 | roast potatoes £4.5

triple cooked chips | fries | garden salad £4 | market vegetables £4.5

buttered new potatoes £4

dirty posh fries or dirty posh chips - peppercorn sauce, truffle oil & parmesan £6

### Desserts

Sticky toffee pudding, salted caramel ice cream **GF**

Chocolate brownie, vanilla ice cream **GF**

Apple crumble, vanilla custard **GF**

Affogato, local vanilla ice cream, hot ILLY coffee shot + your favourite liquor from £3.50

Selection of ice creams & sorbets £3 per scoop **GF**

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be added to the bill.