

– Small Plates –

House Focaccia 7.25 Flavoured whipped butter V, VE ON REQUEST G, D, CE 2170 Kcal

Homemade Pork Scratching 6.75 Rock salt & smoked paprika, Bramley apple & cider relish 438 Kcal

Piri Piri Houmous 6.95 Toasted pitta bread **V, VE ON REQUEST** G, N, SE, SD 746 Kcal

Ham & Norfolk Cheese Croquetas 7.25 Gazpacho dressing G, E, D 499 Kcal

Salt & Pepper Squid 8.95 Chimichurri mayonnaise G, MO, S, E, MU, SD 292 Kcal

Crispy Cauliflower Bites 7.25 Soy, sesame & lime dip VE G, S, MU, SE, SD 403 Kcal

Sides

Fat Cut Chips 4.45 VE SD 474 Kcal

Skinny Fries 4.45 VE 499 Kcal

Onion Rings 4.45 VE G, SD 392 Kcal

Seasonal Side Salad 4.45 VE SD, MU 86 Kcal

Seasonal Greens 4.45 V, VE ON REQUEST D 161 Kcal

- Starters —

Chef's Soup of the Day 7.25 Sourdough VE ON REQUEST ASK FOR ALLERGENS & CALORIES

Cromer Crab Brûlée 12.95 Mustard tuile, parsley shortbread G, CR, E, D, MU 775 Kcal

Smoked Mackerel Fishcakes 8.25 Red pepper aioli, samphire salad F, E, D, MU 522 Kcal Asparagus & Duck Egg 9.25 Truffle, Parmesan V, VE ON REQUEST E, D 478 Kcal

Pressed Chicken & Chorizo Terrine 11.95 Sun dried tomato dressing, toasted brioche G, E, D, SD 952 Kcal

Sticky Glazed Chicken Wings 8.25 Honey, garlic, chilli G, S 151 Kcal

– Sunday Best —

Roast Beef 20.95 Roast potatoes, Yorkshire pudding, seasonal greens, gravy G, E, D, CE, SD 596 Kcal

Roast Lamb 20.95 Roast potatoes, Yorkshire pudding, seasonal greens, gravy G, E, D, CE, SD 424 Kcal Honey Mustard Glazed Gammon 17.95

Roast potatoes, Yorkshire pudding, seasonal greens, gravy G, E, D, CE, SD, MU 1017 Kcal

Roast Chicken 17.95 Roast potatoes, Yorkshire pudding, stuffing, seasonal greens, gravy G, E, D, CE, SD 947 Kcal

Chef's Nut Roast 16.95 roast potatoes, Yorkshire pudding, seasonal greens, gravy V, VE ON REQUEST G, N, P, S, E, CE, MU, SD 704 Kcal

— Sunday Staples —

Fish & Chips 18.95 Chef's beer battered fish, fat cut chips, mushy peas, tartare sauce GF ON REQUEST F, G, E, MU, SD 652 Kcal

Cromer Crab Alfredo 18.95 Parmesan, butter, garlic, parsley G, CR, D 1167 Kcal

Chicken Caesar 18.25 Marinated anchovies, croutons, crispy pancetta G, F, D 797 Kcal

Warm Crispy Cauliflower Salad 14.95

Baby gem lettuce, sesame, soy & lime dressing V G, S, SE 770 Kcal Wild Mushroom Pearl Barley Risotto 17.95 Pickled walnuts, parsley truffle oil V G, P, N, CE 1062 Kcal

The Manor Burger 17.75 Monterey Jack, peppercorn sauce, onion rings, skinny fries GF ON REQUEST G, S, E, D, CE, MU, SD 1909 Kcal

Vegan Burger 16.95 Brioche bun, confit garlic mushroom, onion rings, vegan mayonnaise, skinny fries VE G, N, S, SE, SD 1020 Kcal

> Chef's Fish of the Day POA ASK FOR ALLERGENS & CALORIES

Ratatouille 5.85 VE 89 Kcal

Norfolk Asparagus, Pea & Roquette 5.85 Lemon butter V, VE ON REQUEST D 239 Kcal



Invisible Chips 2 0% Fat, 100% Hospitality



All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk – Desserts —

Affogato Chocolate Bomb 10.95

Espresso glass tuile, salted caramel ice cream, Norfolk coffee company espresso S, D, SD 1375 Kcal

> Glazed Lemon Tart 9.95 Raspberry coulis, clotted cream G, E, D, SD 672 Kcal

Coconut Panna Cotta 9.95 Caramel roasted pineapple VE SD 249 Kcal Iced Zabaglione Parfait 10.95

Hazelnut dust, biscotti tuile G, N, S, E, D, SD 683 Kcal

White Chocolate Crème Brûlée 10.95 Orange chocolate brownie G, S, E, D, SD 725 Kcal

> Norfolk Cheeseboard 12.95 G, N, S, E, S, CE, SE 918 Kcal



Coastal Hotel & Inn

"One cannot think well, love well, sleep well, if one has not dined well"

Virginia Woolf

Our kitchen team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.



V: Vegetarian VE: Vegan GF: Gluten-Free

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

