

## Sandwiches

*Served with Corkers crisps, slaw and dressed leaves. Upgrade to chips or fries for just £1.5*

Prawn cocktail with Marie Rose sauce, gem lettuce, sliced tomato	£7
Norfolk smoked dapple with chutney, lettuce and tomato (v)	£6
Bacon, lettuce and tomato with paprika mayonnaise (df)	£7
The Earlham's pastrami with carrot relish, cheese and gherkins (df*)	£9
Coronation chicken and gem lettuce	£7
Fava bean hummus with beetroot chutney and cumin onions (ve/df)	£7
Eggs on toasted bloomer, poached or scrambled, with sautéed wild mushrooms and ricotta, sausage and chorizo with pickled chillies or smoked salmon and charred lemon (v)	£7

## The Classics

The Earlham pie of the day is a shortcrust pastry shell filled with one of our favourite pie fillings. Served with creamy mashed potato, seasonal veg and ale gravy	£12
Three of our butcher's best sausages with Coleman mustard mash, wilted greens, gravy and onion rings	£12
Ale battered haddock with chunky chips, minted mushy Norfolk peas, our homemade tartar sauce and charred lemon (df)	£13
Homemade pizza - we make a meat and a veggie version, so ask us what is on them today, or stay simple with tomato and fresh mozzarella margherita (v)	£10

*Earlham recipe burgers are served in a toasted bun with spicy tomato relish, salad, paprika veganaise, pickles, fries and slaw...*

Buttermilk chicken breast burger	£11
Beetroot, Carlin pea and buckwheat patty with smoked tofu slice (ve/df)	£11
Rough cut chuck steak with wholegrain mustard and rosemary (df)	£11

**Allergen Advice;**

Please let your server know if you have any dietary requirements or allergies.  
Our homemade dishes are prepared in a kitchen which handles a mixture of potential allergens.