

Sunday, April 28th

THE DABBLING DUCK

SMALL PLATES

Marinated Gordal olives £4.50 GF* DF* VG*

Norfolk Crunch Farmer's bread, ramson butter £4.00

Brancaster Staithe smoked salmon, pickled Samphire £6.50 GF
DF

STARTERS

Soup of the Day, white bloomer, whipped butter £7.00 VG

Cromer Crab, sourdough crumpet, brown crab butter, pickled rhubarb and kohlrabi salad, shiso £10.75

Norfolk pigeon breast, celeriac, shiitake mushroom, hazelnuts £10.50 *NUTS

Smoked golden beetroot, goats cheese mousse, chicory with citrus and sumac dressing, tarragon £9.50 V* DF**DF*GF*

ROASTS

Roast Norfolk Beef, seasonal vegetables, creamed cabbage with bacon, roast potatoes, gravy & Yorkshire pudding £18.50
GF*DF*

Loin of Norfolk Pork, seasonal vegetables, creamed cabbage with bacon, roast potatoes, gravy & Yorkshire pudding £18.00
GF*DF*

Nut roast, seasonal vegetables, truffled cabbage, roast potatoes, vegetable gravy & Yorkshire pudding £16.00 VG*DF*

MAINS

Beer Battered Haddock, beef dripping hand cut chips, mushy peas, tartar sauce £17.50 DF

Massingham beef burger, smoked mature cheese, 'dirty mayo' burger sauce, pickles, red cabbage vinegar slaw, beef
dripping fries £16.75 GF* DF* Add bacon £1.50 Add egg £1.00. Add pulled brisket £3.50

Breaded wholetail scampi, tartar, garden peas & beef dripping fries £16.75 DF*

Spring Salad, warm grains, marinated feta, tempura tenderstem broccoli, forced rhubarb, chardonnay vinegar & blood
orange dressing, super seed granola £15.50 V VG*GF*

'Souvlaki' Seitan Steak, Greek skewed seitan steak, fermented potato flat bread, courgette and mint 'Tzatziki', pickled red
onion and charcoal tomato, vegan feta. £17.50 V VG NUTS

DESSERTS

Sticky Toffee Pudding salted coconut toffee, banana ice cream, peanut brittle NUTS* £8.50

Dark Chocolate Moelleux, coffee ganache, coffee and roasted coconut ice cream, coconut sweet tobacco £10.50 NUTS

Melon 'meringue', melon and apricot 'curd', apricot sorbet, marigold £10.00 VG GF

Cheese Board, Baron Bigod, Binham Blue, Blackbomber, malted crackers, pineapple membrillo, rum and golden raisins
£12.50 GF*

Chamomile Crème caramel, macerated rhubarb, caramelised spelt, rhubarb and caramel sorbet £10.00 GF*

Scoops of ice cream & sorbet £2.00 per scoop VG*DF*GF

Ice creams: Vanilla, Chocolate, Strawberry, Salted Caramel, spiced fruitcake, salt almond 'yoghurt'

Sorbets: Lemon, Passion fruit, raspberry

A Voluntary donation of £1.00 will be added to each bill. Divided 50:50 between our designated charity RNLI and Great Massingham charities.
- vegetarian VG - vegan VG* - vegan on request DF - dairy free DF* - dairy free on request GF - gluten free GF* - gluten free on request

Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff. We wish to advise our customers that our kitchen is NOT a nut free environment.

Sides

Beef dripping fries £4.25 DF GF VG*

Beef dripping chips £4.50 DF GF VG*

Red House Vinegar Slaw £4.00

Yorkshire pudding £1.00 V

BBQ Tenderstem broccoli, baby leeks and Spring
herb butter £4.50