Sunday Menu 2025

THE DABBLING DUCK

SIDES

Beef dripping fries £4.25 **DF GF VG***

Beef dripping chips £4.50 **DF GF VG***

Yorkshire pudding £1 **V**

Buttered Seasonal greens £5

Cauliflower, feta and pomegranate salad £6.50

SMALL PLATES

Charred Rosemary and Lemon marinated Gordal Olives £5.50 **GF DF VG**

Norfolk Crunch farmhouse bread, malted butter, crispy rye flakes £3.50

Confit duck 'pancake' and fermented plum hoi sin £6.50 **DF**

STARTERS

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

Korean fried Duck, Gochujang caramel, pickled carrot, kewpie mayonnaise and spring onions £10.50

Staithe Smokehouse Mackerel, whipped ricotta, roasted leek oil, smoked almond crumble and wild leeks £10.50 **NUTS GF**

BBQ Jerusalem artichoke, black garlic emulsion, salted kohlrabi, apple and mirin with puffed wild rice £10.00 **GF VG**

ROASTS

Roast Norfolk Beef, seasonal vegetables, confit carrots, roast potatoes, gravy & Yorkshire pudding £19.00 **GF*DF***

Roast Norfolk Pork, seasonal vegetables, confit carrots, roast potatoes, gravy & Yorkshire pudding £18.50**GF*DF***

Nut roast, seasonal vegetables, confit carrots, roast potatoes, gravy & Yorkshire Pudding £16.00 **VG*DF***

MAINS

Beer Battered Haddock, beef dripping hand cut chips, mushy peas, tartar sauce £17.75 **DF***

Raynham Estate Beef Burger, Duration Dabble cheddar, beef fat onion mayo, beef dripping fries and red cabbage vinegar slaw £17.25 **GF* DF*** Add streaky bacon £1.50, Duck egg 1.00 or Pulled brisket £3.50.

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

Caesar Salad, Chimichurri marinated chargrilled chicken breast, anchovies, sourdough croutons, Caesar sauce and smoked pancetta £17.25 **GF***

Roasted cauliflower salad, pomegranate, feta, chickpeas, tahini dressing and sesame brittle £16.00 **GF VG***

BBQ Oyster mushroom "Steak", sunflower seed and black garlic salsa, hay smoked celeriac and sage gratin with pepper corn sauce.**VG GF*** £16.50

DESSERTS

Sticky Toffee Pudding, old fashioned toffee sauce, roasted vanilla ice cream, candied hazelnuts £9.75 **NUTS****

Miso Caramel Tart, salted passionfruit curd, roasted sesame " rice" cream and caramelised popcorn £10.00

Dubai chocolate bar, salted pistachio caramel, macerated raspberry, raspberry sorbet £11.50 **VG NUTS**

Cheese Board, Gurney's Gold, Binham Blue, Lincolnshire Poacher, crackers and biscuits, Cumberland membrillo with Sherry pickled prunes £12.75 **GF* NUTS**

We are thrilled to have all our beef from Raynham Estate, just a stone's throw away. Aberdeen Angus Cows lovingly reared on the estate.

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

Ice Creams - Vanilla / Chocolate / Strawberry / Salted Caramel

Sorbets - Lemon / Passion Fruit / Raspberry /Blood Orange

Variety of Coffees and Teas or Our own Norfolk Fig Rum on the rocks – please ask your server

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.