



## TO START

<b>The Lodge Bread Selection</b> , Home-Made Hummus, Marinated Italian Olives, Oven-Dried Tomatoes, Aged Balsamic & Virgin Olive Oil (V)	£5.00
<b>Slow Roasted Shoulder of Norfolk Pulled Pork</b> , Hot Toasted Sour Dough, Charred Pineapple & Fennel & Celeriac Coleslaw	£6.95
<b>Superfood Salad</b> , Baby Spinach, Raw Cauliflower, Watercress, Avocado, Blueberries, Walnuts, Mixed Seeds, Quinoa, Pomegranate & Greek Yoghurt Dressing (V GF)	£5.95/£10.95
<b>Oriental Spiced Tiger Prawns</b> , Wok Fried Pak Choi, Glass Noodles, Chilli, Ginger & Prawn Broth	£7.25
<b>Roasted Piquillo Peppers</b> , Creamed Goats Cheese, Toasted Cumin Chick Peas, Spanish Olive Tapenade Dressed Rocket & Smoked Arrabiata Dressing (V GF)	£6.25
<b>Home Cured Grilled Gravlox</b> , Rye Toast, Pickled Red Onion, Warm Potato Salad, Lilliput Capers with Dill & Mustard Dressing	£7.00
<b>Caramelised Parfait of Chicken Livers</b> , Red Apple, Feta & Radish, Pea Shoots & Crisp Ciabatta	£6.50

## TO FOLLOW

<b>Slow Braised English Beef Short Rib</b> , Sweet Roasted Shallots & Carrots, Burnt Onion Purée, Fondant Potato, Horseradish Cream & Beef Tea (GF)	£14.25
<b>Pan-Fried Fillet of Black Bream</b> , Seaweed & Sorrel Risotto, King's Lynn Brown Shrimp & Saffron Butter Emulsion (GF)	£13.25
<b>Roast Gressingham Duck Breast</b> , Confit Leg Brandade in Pate a Brik, Griottine Cherries, Buttered Chard & Mashed Potato & Five Spice Duck Jus	£16.50
<b>Caramelised Beetroot Tart Tatin</b> , Confit Onion, Goats Cheese, Toasted Pinenuts, Orange Syrup & Rocket (V)	£12.50
<b>Roast Loin of North Sea Monkfish</b> , Crisp Pancetta, Black Olives, Parmentier Potatoes, Roast Plum Tomato, Shallot & Basil Fondue (GF)	£17.50
<b>Agnolotti of Norfolk Chicken &amp; Roasted Breast</b> , Baby Vegetables, Roast Chicken & Tarragon Emulsion	£14.25
<b>Grilled Fillet of Red Mullet</b> , Puy Lentil Dahl, Lightly Spiced Aubergine & Coriander Purée, Crisp Courgette Bhaji, Pomegranate & Toasted Cumin Seeds (GF)	£13.95

## CLASSICS

<b>The Lodge Burger</b> , Beef Steak Tomato, Lettuce, Burger Sauce, Hand-Cut Chips, Melted Cheddar Cheese & Smoked Bacon	£11.95
<b>South Asian Style Thali</b> , <i>See daily menu for today's choice</i> , selection of Curries, Rice & Poppadoms (V GF) <b>Add spiced Chicken - £2.50</b>	£12.50
<b>8oz Chargrilled Sirloin Steak</b> , Roasted Tomato, Local Field Mushrooms, Hand-Cut Chips, Watercress Salad with your choice of Peppercorn Sauce or Garlic & Parsley Butter (GF)	£22.95
<b>Traditional Fish &amp; Chips</b> , Mushy Peas & Home-Made Tartare Sauce	£12.95
<b>Whole Tail Scampi</b> , Skinny Chips & Home-Made Tartare Sauce	£12.50
<b>BBQ Baby Back Ribs</b> , Smoked BBQ Sauce, Home-Made Coleslaw & Skinny Chips (GF)	£13.75

## HOMEMADE STONE BAKED PIZZAS AVAILABLE TO TAKE AWAY (Gluten Free bases available)

<b>The Margherita</b> , Marinated Mixed Tomatoes, Fresh Basil, Mozzarella Cheese, Rock Salt, Extra Virgin Olive Oil (V)	£7.95
<b>Truffle Funghi</b> , Roasted Local Field Mushrooms, Fresh Tomato Sauce, Mozzarella, Dressed Rocket, Toasted Pinenuts, finished with Italian White Alba Truffle Oil (V)	£10.95
<b>Spicy Pepperoni</b> , Dry Cure Pepperoni Sausage, Slow Roasted Peppers, Fresh Tomato Sauce, Mozzarella Cheese, Chilli Flakes	£10.95
<b>The Lodge Meat Feast</b> , Italian Salami Sausage, Air Dried Parma Ham, Smoked Bacon, Dry Cure Pepperoni Sausage, Roasted Chicken, Fresh Tomato Sauce, Mozzarella Cheese	£11.95
<b>Mediterranean Vegetables</b> , Roasted Peppers, Aubergine, Chargrilled Red Onion, Fresh Tomato Sauce, Mozzarella Cheese, Goats Cheese, Marinated Olives (V)	£10.95
<b>Hot Garlic &amp; Mozzarella Pizza Bread</b> , Garlic & Parsley Infused Butter, grated Mozzarella, Rock Salt	£5.50

## EXTRAS

Skinny Chips	Hand-Cut Chips	Mixed Greens	Coleslaw	£3.25
Battered Onion rings	Mixed Salad	Mashed Potato	Marinated Olives	

## SOMETHING SWEET

<b>Warm Brioche &amp; Orange Butter Pudding</b> , Home-Made Vanilla Custard	£6.50
<b>Dark Chocolate Marquise</b> , Sour Cherry Gel & Kirsch Cream	
<b>Caramelised Apple Tart Tatin</b> , Clotted Cream ( <i>Please allow 10 minutes cooking time</i> )	
<b>Glazed Lemon Cheesecake</b> , Lemon Thyme Meringues & Raspberry Sauce	
<b>Crème Caramel</b> , Armagnac Soaked Prunes & Shortbread	
<b>Rocky Road Sundae</b> , Chocolate Brownie, Honeycomb Ice-Cream, Honeycomb Brittle, Chocolate Sauce, Chantilly Cream & Marshmallows	

## ICE-CREAMS/SORBETS

<b>Ice-Creams:</b> Vanilla, Chocolate, Strawberry, Honeycomb	£2.00 PER SCOOP
<b>Sorbets:</b> Mango or Raspberry & Strawberry (GF)	

## CHEESE BOARD

<b>Gurneys Gold, Norfolk White Lady, Stilton, Smoked Wensleydale, Gorgonzola &amp; Pont l'Eveque</b> , Grapes, Home-Made Bread, Biscuits, Cranberry & Apple Chutney	£8.00 (3) / £12.00 (6)
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Food served all day every Saturday & Sunday

### V - Vegetarian GF - Gluten Free

**Allergen advice:** If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Whilst we endeavour to remove the shot from our wild game and the bones from our fish, we must advise that they may still contain shot or bones.



### DARE TO BE DIFFERENT - WHITE

	<b>BOTTLE</b>	<b>175ML/250ML</b>
1. Picpoul de Pinet, Domaine de la Serre FRANCE, decadently dry (the name means "lip-stinger") with explosive fruit.	£22.00	£6.00 / £7.50
2. Grechetto, Terre di Faiano, Umbria ITALY, the grape of Orvieto, refreshingly dry with hints of green apple and pear.	£24.00	£6.50 / £8.25
3. Elegance Blanc, "Terrasses du Moulinas" FRANCE, a clever combo of the best Languedoc grapes, dry and elegant with weight.	£18.00	£5.00 / £6.25
4. Bacchus, Winbirrie, Norfolk ENGLAND, award winning local wine with intense fruit and racy acidity.	£27.00	£7.25 / £9.25
5. White Rioja, Don Placero SPAIN, unoaked, with fresh, bright, crisp character.	£21.00	£5.75 / £7.25
6. Verdejo "Pagus Nova" Rueda, Arboleda SPAIN, juicy, generous fruit with oodles of flavour.	£21.00	£5.75 / £7.25
7. "Catnip Viognier", Rusty Mutt, McLaren Vale AUSTRALIA, an abundance of fruit, spice and citrus giving plenty of texture and mouthfeel followed by a lick of citrus.	£36.00	

### COMFORT ZONE - WHITE

	<b>BOTTLE</b>	<b>175ML/250ML</b>
8. Marlborough Sauvignon, Aroha Bay NEW ZEALAND, classic Marlborough style – gooseberries and green grass.	£24.00	£6.50 / £8.25
9. Gavi, La Battistina ITALY, an old favourite! Mouth-watering, with zesty, nutty weight.	£26.00	£7.00 / £8.75
10. Pinot Grigio, "La Castagna" ITALY, fleshy, full-flavoured style, quite rich and ripe.	£20.00	£5.50 / £6.95
11. Chardonnay, "Bushranger" AUSTRALIA, fat, ripe and rounded. Traditional Aussie style.	£19.00	£5.25 / £6.50
12. Sauvignon Blanc, Vineyard Selection In Situ CHILE, a top notch Sauvignon from coastal region, full of tropical flavours and plenty of zip.	£22.00	£6.00 / £7.50
13. Pouilly-Fumé, Fusil de Chasse LOIRE, knocks spots off Sancerre! Explosive fruit, crisp finish.	£35.00	
14. Chardonnay Auntsfield, Single Vineyard NEW ZEALAND, very elegant and classy Chablis lookalike from New Zealand.	£38.00	

### ROSÉ THAT ROCKS

	<b>BOTTLE</b>	<b>175ML/250ML</b>
15. Chiaretto Rosé, "La Castagna" ITALY, cracking all-rounder. Balanced between sweet and dry styles.	£18.00	£5.00 / £6.25
16. Blush Zinfandel, Hawkes Peak CALIFORNIA, distinctly sweet (and what's wrong with that?)	£19.00	£5.25 / £6.50
17. Cotes de Provence Rosé, "Rollier", Chateau Martinette FRANCE, pale, elegant and dry with great finesse.	£35.00	

### DARE TO BE DIFFERENT - RED

	<b>BOTTLE</b>	<b>175ML/250ML</b>
18. "Sette Vigne" Vino Rosso, Seven Regions ITALY, a true renegade made with grapes from seven regions to give a truly extraordinary wine.	£27.00	£7.25 / £9.25
19. Carmènere, "Vineyard Selection" In Situ CHILE, think turbo-charged Merlot with a minty freshness!	£22.00	£6.00 / £7.50
20. Monastrell/Syrah/Petit Verdot "Don Baffo" Ego Bodegas SPAIN, brilliant blend of three hearty grapes to give an intense and voluptuous wine.	£24.00	£6.50 / £8.25
21. Ribera del Duero, Torremoron Tempranillo Tinto SPAIN, spicy and warming. Like Rioja, but better!	£26.00	£7.00 / £8.75
22. Merlot, San Perito, Valle Central CHILE, a proper "Merlot", with weight, texture and intensity of flavour. All wrapped up in a velvety texture....	£18.00	£5.00 / £6.25
23. Shiraz "The Down-Underdog" Jim Jim, Hugh Hamilton AUSTRALIA, with dark and rich jammy fruit and a hint of oak this is the ultimate Aussie Shiraz.	£29.00	£7.75 / £9.75
24. Organic Primitivo "Gioia del Colle" Fataleone, Pasqualte Petera ITALY, as dark as can be with rich, powerful fruit elegantly balanced, Truly stunning wine and Organic too!	£35.00	

### COMFORT ZONE - RED

	<b>BOTTLE</b>	<b>175ML/250ML</b>
25. Cabernet Sauvignon Reserve, Domaine Astruc FRANCE, powerful structure, velvety texture. Rich dark fruits.	£25.00	£6.75 / £8.50
26. Cabernet Merlot "Helmsman", Robert Oatley AUSTRALIA, a blockbuster Aussie blend offering fruit, weight and texture making this the ultimate top all rounder.	£24.00	£6.50 / £8.25
27. Pinot Noir Reserve In Situ CHILE, juicy, easy-going style with lifted raspberry fruit.	£25.00	£6.75 / £8.50
28. Rioja, Don Placero SPAIN, serious stuff. Fruit-led, but with a whiff of toasty oak.	£20.00	£5.50 / £6.95
29. Shiraz, "Bushranger" AUSTRALIA, light, easy-drinking style. Brambly fruit.	£19.00	£5.25 / £6.50
30. Malbec, "Caoba" Black Label ARGENTINA, big and powerful but with a smooth satiny structure. Crying out for steak!	£27.00	£7.25 / £9.25
31. Pinot Noir, Whitehaven, Marlborough NEW ZEALAND, a robust and full bodied style with great depth of flavour and proper French farmyard nose.	£36.00	

### FEISTY FIZZ

	<b>BOTTLE</b>	<b>125ML</b>
33. Prosecco, "Castello" Brut Fabiano 4357, because life's too short to sell cheap 'n' nasty Prosecco!	£27.50	£5.50
34. Raboso (Rosé) "Castello" Fabiano 4357, pink style made suspiciously like Prosecco.	£27.50	£5.50
35. Tuffon Hall Brut, made with same grapes and same method as Champagne but East Anglian, award winning and truly scrumptious.	£40.00	
36. Champagne Veuve-DeLoynes, wonderful! Off-dry, exuberant fizz, with the accent firmly on flavour.	£42.00	£8.00
37. Laurent-Perrier Rosé, the world-beating pink champagne.	£99.00	

### SOMETHING SWEET?

	<b>BOTTLE</b>	<b>100ML</b>
38. Monbazillac, Domaine de Grange Neuve BERGERAC, made in the same way as Sauternes. Perfect with all puds! 500ml bottle.	£28.00	£6.00

125ml Glasses of wine available on request

Food available: Mon-Sat 12Noon-2pm / 6pm-9pm; Sun 12Noon-8pm  
(parties of 12 or more are required to pre-order)

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or visit [thelodgehunstanton.co.uk](http://thelodgehunstanton.co.uk) call 01485 532896

