

SPINNAKERS

SUNDAY LUNCH

Served 12pm – 2.30pm

PLEASE INFORM YOUR SERVER WHEN ORDERING IF YOU HAVE ANY DIETARY REQUIREMENTS, ALLERGIES OR INTOLERANCES.

Soup of the Day (G,M,So,V,GFA)	£9
White/Granary Bloomer <u>or</u> Gluten Free Bread	
<i>Upgrade your Bloomer/GF Bread to a Mature Cheddar Cheese Toastie</i>	+£2.95
Creamy Garlic Mushrooms (G,M,E,So,V,GFA)	£14
Toasted White/Granary Bloomer/Gluten Free Bread, Poached Eggs, Garlic cream Sauce, Parsley Oil	
Spinnakers Welsh Rarebit (G,M,Mu,Sd,E,V,)	£14
Toasted White/Granary Bloomer, Poached Eggs, Balsamic Glaze	
Feta, Avocado & Chilli Honey on Toast (G,M,So,E,V,GFA)	£14.50
Avocado, Poached Eggs, Greek Feta, Chilli Honey, Pomegranate & Pumpkin Seeds	
HV Graves Roasted Gammon Ham (GF,E)	£17
Two Fried Eggs, Sea Salted Chips	
Cajun Chicken Penne Pasta (G,M,E,So)	£17
Roasted Peppers, Onion, Parsley & Cajun Cream Sauce, Toasted Garlic Bloomer	
HV Graves Slow Braised Beef & Mushroom Stroganoff (GF,M,Mu)	£18
Creamy Mashed Potato, Seasonal Greens	
Slow Braised Beef Lasagne (G,M,E,Mu,So,Sd,F)	£18
Spinnakers Pickled Salad, Toasted Garlic Bloomer	
Breaded Salmon & Dill Fishcake (GF,F,M,E,Mu,Sd,Nu)	£18
Spinnakers Pickled Salad, Romesco Sauce	
Roasted Beetroot & Squash Wellington (G,V,M,E,Mu,So,Sd)	£20
Rosemary & Garlic Roast Potatoes, Honey Roasted Carrot & Parsnip, Seasonal Greens, Sticky Red Cabbage, Cauliflower Cheese, Yorkshire Pudding & Red Wine Gravy	
Spinnakers Sunday Roast (G,M,E,Mu,So,Sd,GFA)	£20
Roasted Meat, Rosemary & Garlic Roast Potatoes, Honey Roasted Carrot & Parsnip, Seasonal Greens, Sticky Red Cabbage, Cauliflower Cheese, Yorkshire Pudding & Red Wine Gravy	

SIDES

Spinnakers Pickled Salad (G,Sd,M,Mu,V,Ve,GF)	£6.50
Chips (GF,V,Ve)	£6
Cheesy Chips Share Bowl (GF,M,V)	£8

Whilst every care is taken to prevent cross contamination, due to the open plan nature of our kitchen, we cannot guarantee any dish is allergen free.

KEY FOR ALLERGENS

V – Vegetarian	Ve – Vegan	GF – Gluten Free	Ce – Celery	Cr – Crustaceans	F – Fish
M – Milk	Mu – Mustard	P – Peanuts	Nu – Nuts	So – Soyabeans	G – Gluten
E – Eggs	L – Lupin	Mo – Molluscs	Ss – Sesame	Sd – Sulphur	
GFA – Gluten Free Alternative Available					

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SANDWICHES

Served on White/Granary Bloomer or Gluten Free Bread
with Spinnakers Pickled Salad & Pipers Salted Crisps

Mature Cheddar Cheese & Onion Chutney (G,M,Mu,Sd,V,So,GFA)	£11
Tuna Mayonnaise And Cucumber (G,M,Mu,Sd,E,F,So,GFA)	£12.50
Avocado, Halloumi and Chilli Jam (G,M,Mu,Sd,V,So,GFA)	£13
Prawn Marie Rose Sauce (G,F,M,E,Mu,Sd,So,GFA)	£13.50
HV Graves Cured Bacon, Brie & Cranberry (G,M,Mu,So,Sd,GFA)	£13.50
HV Graves Roast Turkey, Stuffing & Mayonaise (G,M,Mu,E,So,Sd,GFA)	£14
Smoked Salmon & Dill Cream Cheese (G,F,M,E,Mu,Sd,So,GFA)	£14

JACKET POTATOES

Served with Spinnakers Pickled Salad & Homemade Slaw

Baked Beans (GF,M,Mu,Sd,V,Ve)	£11
Add Mature Cheddar Cheese?	+£2
Mature Cheddar Cheese (GF,M,Mu,Sd,V)	£11.50
Tuna Mayonnaise (GF,M,Mu,Sd,E,F)	£13
Prawn Marie Rose (GF,F,M,E,Mu,Sd)	£14

LIGHT BITES

Selection Of Cakes & Traybakes *Please see our display for today's pastries, cakes, traybakes & muffins*

Toasted Tea Cake with Butter (G,M,So,V)	£4.25
Add Homemade Jam (G,M,So,V)	+£1.75
Warm Homemade Sausage Roll <u>or</u> Vegan Roll (G,V,Ve,M)	£5.25
Add Homemade Caramelised Onion Chutney (G,M,E,Mu,V,Sd,GFA)	+£1.75
Warm Homemade Fruit Scone with Butter (G,M,E,V,GFA)	£4.75
Add Cornish Clotted Cream & Homemade Jam (G,M,E,V,M,GFA)	+£2.25
Warm Homemade Cheese Scone with Butter (G,M,E,Mu,V,GFA)	£4.75
Add Homemade Caramelised Onion Chutney (G,M,E,Mu,V,Sd,GFA)	+£1.75

DESSERTS

Please see our **Specials Boards** for today's Desserts

Dann's Luxury Norfolk Ice Cream or Sorbet Tubs (GF,M,E,V) £3.50

Choose from Norfolk Strawberry, Royal Vanilla, Chocolate, Salted Caramel OR Creamy Coconut Sorbet.

Dairy Free Norfolk Strawberry, Royal Vanilla, Honeycomb OR Chocolate also available.

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