

# SPINNAKERS

## SUNDAY LUNCH

Served 12pm – 3pm

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

<b>Homemade Soup Of The Day</b> (G,M,So,V) Warm Locally Baked Bread	7
<b>Vine Tomato And Halloumi Bruschetta</b> (G,So,M,V) Balsamic Syrup, Toasted Bloomer, Dressed Leaves	11
<b>HV Graves Honey Glazed Ham</b> (M,E,GF) Fried Eggs and Chips	12
<b>Caramelised Onion and Goats Cheese Tartlet</b> (G,M,Sd,V) Crunchy Salad, Pomegranate and Pineapple Salsa	13
<b>Orange, Carrot &amp; Beetroot Salad</b> (G,Mu,Ve,V) Fresh Coriander, Ginger & Orange Dressing	13
<b>Crispy Corn Fed Chicken Breast</b> (G,M,Sd) Peas, Bacon, Baby Gem Lettuce and Herb Oil	14
<b>28 Day Aged 6oz Ground Beef Burger</b> (E,So,G,M,Mu) Roasted Garlic Mayo, Red onion, Tomato, Gem Lettuce, Homemade Slaw and Chips	14
<b>SpinnaKers Sunday Roast</b> (G,M,Mu,So,Sd) HV Graves Roasted Meat, Rosemary & Garlic Roast Potatoes, Honey Roasted Carrot & Parsnip, Broccoli, Sticky Red Cabbage, Cauliflower Cheese, Yorkshire Pudding & SpinnaKers Special Gravy	15
<b>Vegetarian Nut Roast</b> (G,M,Mu,So,Sd,V) Nut Roast, Rosemary & Garlic Roast Potatoes, Honey Roasted Carrot & Parsnip, Broccoli, Sticky Red Cabbage, Cauliflower Cheese, Yorkshire Pudding & Gravy	15

## SIDES

<b>Cheesy Chips</b> (GF,M,V)	5
<b>Chips</b> (GF,V,Ve)	4
<b>SpinnaKers Dressed Salad</b> (G,Mu,V)	4

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	

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### OPEN SANDWICHES

Served on White or Granary Bloomer with SpinnaKers Salad & Pipers Crisps

<b>Mature Cheddar Cheese &amp; Caramelised Onion Chutney</b> (M,Mu,Sd,G,So,V)	9
<b>HV Graves Ham and Mustard</b> (G,M,So,Mu)	10
<b>Avocado, Halloumi and Chilli Jam</b> (G,M,So,Mu,Sd,V)	10
<b>Roasted Red Pepper Hummus and Beetroot</b> (G,M,SO,Mu,V,Ve)	10
<b>Chicken, Pesto and Roasted Red Pepper</b> (G,M,SO,Mu,Nu)	11
<b>Prawn Marie Rose Sauce</b> (G,M,SO,Cr,E,Mu,F)	11
<b>HV Graves Cumberland Sausage</b> (G,M,Mu,So)	10
<b>HV Graves Cured Bacon</b> (G,M,Mu,So)	10

### LIGHT BITES

<b>Homemade Fruit Scone</b>	
Served with Butter (G,M,E,V)	3.5
Add Clotted Cream & Jam (M)	+1.50
<b>Homemade Cheese Scone</b>	
Served with Butter (G,M,E,Mu,V)	3.5
Add Caramelised Onion Chutney OR Chilli Jam (Sd)	+75p
<b>Toasted Tea Cake with Butter</b> (M,G,So,V)	3.5
<b>Homemade Sausage Roll with Caramelised Onion Chutney</b> (Mu,E,G,M)	6

### CAKES

Please see our display for today's cakes and tray bakes 3.5 - 4

### DESSERTS

Please see our **Specials Board** for today's Desserts 6

**Dann's Luxury Norfolk Ice Cream OR Sorbet** (GF,M,E,V) 1 Scoop / 2 Scoops 2.25 / 3.5

Please ask your Server for flavours currently available.

**Dairy Free** available on request.

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