

# SPINNAKERS LUNCH MENU

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> (GF,M,E) Fried Eggs and Chips	12
<b>Slow Braised Beef Lasagne</b> (G,E,M,Mu,F,So) Garlic Bloomer and Spinnakers Dressed Salad	13
<b>Caramelised Onion and Goats Cheese Tartlet</b> (V,G,M,Sd) Crunchy Salad, Pomegranate and Pineapple Salsa	13
<b>Orange, Carrot &amp; Beetroot Salad</b> (G,Mu,V,Ve,) Fresh Coriander, Ginger & Orange Dressing	13
<b>Slow Roasted HV Graves Belly Of Pork</b> (GF,M,Sd) Apple and Fennel Salad, Popcorn Crackling & Carrot Puree	13
<b>Crispy Chicken &amp; HV Graves Cured Bacon Caesar Salad</b> (G,M,E,Mu) Caesar Dressing, Garlic Croutons, Gem Lettuce, Parmesan Cheese	14
<b>Crispy Corn Fed Chicken Breast</b> (M,Sd,GF) 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

## SIDES

<b>Cheesy Chips</b> (M,V,GF)	5
<b>Chips</b> (V,Ve,GF)	4
<b>Spinnakers Dressed Salad</b> (G,Mu,V)	4
<b>Homemade Slaw</b> (G,E,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	

# SPINNAKERS

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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> (M,SO,Mu,Nu,G)	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

## SEA SALT & ROSEMARY BAKED POTATO

Served with Spinnakers Salad and Homemade Slaw

<b>Cheese and Spring Onion</b> (G,M,Mu,V)	10
<b>Baked Beans</b> (G,Mu,V,Ve)	10
Add Cheese (M,V)	+1.00
<b>Tuna Mayonnaise</b> (G,E,F,Mu)	11
<b>Prawn Marie Rose</b> (F,G,E,Cr,Mu,So)	12
<b>Chilli Beef Jacket</b> (F,G,E,Mu,So,)	12

## 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</b> with Butter (M,G,So,V)	3.5
<b>Homemade Sausage Roll</b> with Caramelised Onion Chutney (Mu,E,G,M)	6

## CAKES / ICE CREAM

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

**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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