



## JULY SAMPLE MENU

### Nibbles

Nocellara olives **£3.50**

Harissa spiced nuts **£4**

A collection of house pickles **£5**

Charcuterie plate **£5**

### Small plates

**Muhammara** - roasted peppers, toasted walnuts, cumin, garlic, pomegranate molasses (**vegan**) **£4**

**Labneh** - house made fresh yoghurt cheese with extra virgin olive oil (**v**) **£4**

**Hummus** - classic Lebanese-style (**vegan**) **£4**

**Flat-bread** - handmade yogurt & herb flat-bread (**v**) **£1.50**

**Chicken & chorizo stew**, chickpeas, garlic yoghurt, almonds **£8.50**

**Low and slow lamb shoulder**, hummus, crispy onions, pomegranate **£8.50**

**Tagliata di Manzo** – Seared strips of rosemary marinated flat iron steak, shaved Norfolk Dapple,

pickled spring onion, nasturtium **£10**

**Home-grown broad bean risotto**, summer herbs, lemon, parmesan (**v**) **£5.50 / £8.50**

**Burrata & grilled peaches**, home-grown castelfranco, chilli, citrus & mint dressing (**v**) **£9**

**Wilted agretti**, garlic & lemon (**v**) **£4.50**

**Heritage tomato salad**, basil oil (**vegan**) **£4.50**

**Portuguese punched potatoes** – crushed new potatoes, extra virgin olive oil, aromatic spices (**vegan**) **£5**

### Puddings and Cheese

**Eastern Mess** – Pomegranate molasses macerated strawberries, rosewater cream, chewy meringue, toasted pistachios, mint (**v**) **£6**

**Orange & almond polenta cake**, honeyed Greek yoghurt (**v**) **£6**

**Triple chocolate brownie** – with ice cream (**v**) **£5.50**

Baron Bigod / **and or** / Norfolk Dapple / **and or** / Binham Blue with quince jam, pickles, seeded crackers (**1 cheese £5, 2 cheeses £9, 3 cheeses £12**)

The on-site Edible Jungle is supplying our Café with fresh produce, harvested daily.

Please inform a member of the team of any allergies prior to ordering.  
Service is not included. All tips go to the Café team.