



SAMPLE MENU

Lunch Menu

12pm – 4pm everyday

Soup of the Day

multigrain toast, organic butter **£5.95**

Sweet Potato Curry

Sweet potato, kale, almond and coconut curry with poppadoms and mango chutney **£7.95 (vegan)**

Salmon Carpaccio

House cured salmon with home-grown pickled fennel & radicchio salad and buttermilk **£8.95**

Shakshuka

Spiced tomato and pepper stew with baked eggs, feta and home grown herbs **£8.95 (v)**

Sabich

Flatbread stuffed with roast aubergine, grilled courgette, soft egg, homemade hummus, pickles and chilli **£8.95(v)**

Hummus Shawarma

Home-made hummus, pulled lamb, crisp onions, pomegranate and house flatbread **£9.95**

Mezze Platter

A selection of dips and salads with handmade flat-bread **£9.95 (v)**

Cheese

Binham blue, Baron Bigod, Taleggio, quince jam, pickled grapes, seeded crackers **£9.95 (v)**

Baked demi Camembert with garlic, olive oil and rosemary. With toast and cranberry jam **£7.95 (v)**

Extra toast **£1**

Sides

Mixed salad leaves, harvested each morning, grown organically and lightly dressed **£2.95**

Nocellara olives **£2.95**

Handmade yogurt and herb flatbread **£1.50**

Desserts

Double chocolate brownie and Chantilly cream **£4.95**

Blood orange posset and fruit compote **£4.95**

Please place your order at the counter with your table number

We are pleased to announce that 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.