



WEDNESDAY – SATURDAY LUNCH (12 NOON – 3PM)
WEDNESDAY & THURSDAY (5PM – 6PM)

PLEASE NOTE YOU MUST BE SEATED AND ORDERED BY THESE TIMES.
SUBJECT TO AVAILABILITY.

PRIX FIXE

AT WORLINGTON HALL

2 COURSE £24 3 COURSE £28

START

SOUP OF THE DAY, HOUSE-MADE FOCACCIA, BUNGAY BUTTER *GFO, V, VGO*

CRUSTED PORK BELLY, BACON SALT, ROYAL GALA PUREE *GF*

SAUTÉED KING PRAWNS, CRISPY CHILLI, TOASTED SOURDOUGH, AMALFI LEMON *GFO*

MAIN

ADNAMS SOUTHWOLD ALE BEER BATTERED FISH, TRIPLE COOKED CHIPS,
CRUSHED PEAS, LEMON & TARTARE

SUFFOLK CHICKEN SCHNITZEL, SPAGHETTI POMODORO, YORKSHIRE PECORINO,
FRESH BASIL

AGED DOUBLE SHORT RIB BURGER, CRISP STREAKY BACON, BEER BRAISED ONION,
MONTERAY JACK CHEESE, BURGER SAUCE, SEA SALT FRIES, RED CABBAGE SLAW,
ITALIAN ROCKET *GFO*

SPINACH & CHICKPEA KOFTA, GRILLED PITTA, SAFFRON RICE, SAFFRON & TAHINI,
CORIANDER *GFO, V, VGO*

FINISH

WORLINGTON HALL STICKY TOFFEE PUDDING, SALTED CARAMEL,
MADAGASCAN VANILLA ICE CREAM *V*

MANGO PARFAIT, NATURAL YOGHURT, MACERATED BERRIES *GF, V, VGO*

2 SCOOPS FROM A SELECTION OF SEASONAL FLAVOURED ARTISAN
ICE CREAMS & SORBETS *GF, V, VGO*

N - CONTAINS NUTS V - VEGETARIAN VG - VEGAN VGO - VEGAN OPTION
GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES