



SUNDAY LUNCH AT WORLINGTON HALL

START

SOUP OF THE DAY

Roscoff onion & cherry tomato focaccia,
Neverend Farm butter
GFO, VO, DFO
8.5

DUCK LIVER PARFAIT

Smoked duck, pickled Morrell, fig,
almond, brioche
GFO, N
10

ROE VENISON

Peach & elderflower salsa, whipped feta
GF, DFO
11

'STAITHE SMOKEHOUSE' SMOKED SALMON TARTARE

Avocado foam, cucumber, mint &
Heritage tomato salad, Exmoor caviar
GF, DF
12

SAUTÉED KING PRAWNS

Poached Norfolk samphire, smoked garlic,
toasted sourdough, lemon
GFO, DFO
12

SOMERSET BUFFALO MOZZARELLA

Salted Isle of Wight beef tomato, tomato
water, basil pesto, crispy basil, croutons,
toasted sunflower seeds
V, GFO
10

MAINS

SUFFOLK ROAST
SIRLOIN OF BEEF,
HORSERADISH *GFO*
23

SUFFOLK ROAST
PORK LOIN,
APPLE SAUCE *GFO*
21

SUFFOLK ROAST
CHICKEN *GFO*
19

NUT ROAST *V, N*
19

ALL OUR ROASTS ARE SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, SEASONAL VEGETABLES & RED WINE JUS

ADD

CAULIFLOWER CHEESE, BARBER'S CHEDDAR £6 *V*

WILD SCOTTISH SALMON

Lemon risotto, cucumber, mint & Heritage tomato salad,
whipped feta, smoked olive oil and lemon emulsion,
crispy salmon skin
26

AGED DOUBLE SHORT RIB BURGER

Crispy bacon, beer braised onions, Monterey Jack cheese,
burger sauce, Lollo Bionda, dill pickles, sea salt fries,
red cabbage slaw, Italian rocket
GFO, DFO
20

SUFFOLK CHICKEN BURGER

Lola Bionda, salted Heritage tomato, streaky bacon,
mayonnaise, buttered brioche, red cabbage slaw,
sea salt fries, Italian rocket
GFO, DFO
18

DOUBLE VEGAN QUINOA

Lola Bionda, salted Heritage tomato, vegan chipotle mayo,
vegan brioche, sea salt fries, Italian rocket
VG, V, GFO, DF
18

CHEF'S HOUSE SALAD

Lola Bionda, Romain, Italian rocket, red onion, cucumber, cherry vine tomatoes, smoked garlic dressing *GF, V, VG, DF* **12**

ADD

CHICKEN 4 *gf* TUNA LOIN 6 *gf* SMOKED SALMON 6 *gf* QUINOA 4 *v, vg, gf*

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VO - VEGETARIAN OPTION GF - GLUTEN FREE GFO - GLUTEN FREE OPTION
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PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES



FINISH

WORLINGTON HALL STICKY TOFFEE PUDDING

Salted caramel, honeycomb,
Madagascan vanilla ice cream

V

9

LEMON TART

Raspberry sorbet, shortbread, honeycomb & wild honey

V

9

WHITE CHOCOLATE PAVLOVA

Frozen raspberry & vanilla bean ganache,
raspberry compote & coulis, Italian meringue

V, GF, DF

10

AFFOGATO

Artisan vanilla ice cream drowned in a shot of espresso

V, GF, DFO

6.5

SELECTION OF SEASONAL FLAVOURED ARTISAN ICE CREAMS & SORBETS

GF, V, VGO, DFO

3.5 per scoop

DESSERT WINES

CÔTEAUX DU LAYON DOMAINE DES FORGES FRANCE

Exotic dried fruits with
underlying freshness

5.5 / 30

MARSANNE 'CANE CUT' TAHBILK AUSTRALIA

Tropical fruit & lush, nutty
marmalade

35.5

RECIOTO DELLA VALPOLICELLA L'EREMITA', CA'RUGATE ITALY

Luscious & velvety dark red fruits
with a fresh finish

53

4 CHEESE PLATE

Barber's 1883 Vintage Cheddar Reserve - Binham Blue - Baron Bigod - Norfolk Marbled Goat's Cheese
Apple chutney, waters biscuits, celery, figs, grapes, candied walnuts

V, N, GFO

12

PORTS

LBV PORT BARROS PORTUGAL

Silky, textured & fresh black cherry

7.5 / 45

20 YEAR OLD TAWNY PORT BARROS PORTUGAL

Delicate but rich dried fruits with a long finish

12 / 67

ROUND OFF WITH A SELECTION OF SPECIALITY TEAS AND COFFEES

From 3

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