



THE TURKS HEAD

Lunch Menu

Nibbles

Assorted bread with Bungay butter 4

Marinated olives 4

Starters

Cromer crab salad, cucumber ribbons, celeriac remoulade 8

Grilled local asparagus bruschetta, basil, balsamic glaze (Vegan) 7

Heritage tomato salad, warm burrata, panegratta (V) 7

Confit Sutton Hoo chicken, cider reduction, pea shoots, crumbled feta 7.50

Summer vegetable soup, grilled focaccia (V) 6

Smoked mackerel pate, pickled vegetables, melba toast 7

Mains

Sea bass en-paupiette, new potatoes, samphire 14

Bhuna mutton masala, biryani rice, vegetable pakora, raita 15

Roasted cauliflower salad, Navarra chickpeas, chilli oil, crème fraiche dressing (V) 13

28 Day hung Suffolk steak, dauphinoise potato, bunch of beans, peppercorn sauce

or

28 Day hung Suffolk steak, flat cap mushroom, beef tomato, hand cut chips, peppercorn sauce

Rib eye (10oz) 22

Fillet (8oz) 27

Summer bean salad, fresh peas, foraged nettle pesto, crispy lotus seeds (Vegan) 13

Summer vegetable soup, BLT sandwich 10

28 Day aged Suffolk beef burger, organic cheddar, pickled gherkins fritters, hand cut chips 13

Buffalo mozzarella open sandwich, mixed green salad, hand cut chips (V) 8.50

Suffolk beef steak sandwich, caramelised onion, horseradish cream, land cress, hand cut chips 10

Beer battered east coast cod, minted smashed peas, tartare sauce, hand cut chips 14

Sides

Hand cut chips Rocket & parmesan salad Seasonal greens All at £3.50 each

Mac 'n' cheese New potato Lyonnaise Garlic focaccia with cheese All at £ 4 each

Puddings

Sticky toffee pudding, caramel sauce, salted caramel ice cream 7

Summer berry Eton mess, gin flavoured crème chantilly 7

Coconut semi freddo, coconut caramel bites (Vegan) 7

Assiette of watermelon - fresh cut, jelly, granita, candied seeds 7

Dark chocolate brownie, vanilla ice cream 6.50

Coffee of your choice, dark chocolate truffles 6

Affogato 5

Selection of ice cream or sorbet 6

Selection of British cheeses from Hamish Johnston 9