



Serving/Booking Times: Monday to Friday 12 noon - 3pm, 5pm - 8.30pm Saturdays 12 - 8.30pm Sunday Carvery 11.45am - 6pm

STARTERS

Homemade soup of the kitchen £5.50
with garlic bread (GF VE)

Chef's rustic meat terrine £7.50
with pickles, chutney and crostini

Crab, prawn and avocado salad £9.00
with bloody mary cocktail dressing (GF)

Spanish fried smokey square potatoes and aioli £6.25
(with chorizo £7.50) (GF, V & VE)

Grilled marinated halloumi greek salad £8.00
with a balsamic and oregano dressing (GF V)

GOURMET MEXICAN TOSTADA PIZZAS

Sticky pulled Asian sesame pork £15.00
with jalapenos, bell peppers, basil & mozzarella

Italian gourmet maple cured bacon £15.00
and crisp pepperoni with wild rocket and parmigiano

Amazing three cheese, cheddar, parmigiano £14.00
and mozzarella with peppercress and pimento

TOSTADA PIZZA MONDAY 2 FOR £20

All served with skinny fries. Eat in or collect

MAINS

Fresh golden battered caught fish of the day from £15.00
chunky chips, mushy peas, paprika tartar sauce and citrus malt vinegar

Light panko fried chicken katsu summer curry £14.00
with steamed rice and soy sesame glazed greens

Home made falafel & halloumi burger £13.50
with hummus, rocket and grated beetroot served with skin on skinny fries (VE)

Pork belly rib and rack £17.50
with chef's coleslaw and cajun chunky chips (GF)

Gourmet Sea-Gull fish basket £17.00
with king scallops, haddock goujons, panko torpedo prawns and chunky chips

Maple glazed Norfolk gammon ham and fried free range eggs £12.50
with chunky chips and garden peas (GF)

Potato gnocchi Sicilian style £12.50
in a rich Roma tomato pesto & parmesan sauce with wild rocket (GF V)

THE GULL GRILL

The Gull gourmet sticky beef brisket burger £15.00
steak tomato, chef's relish, smoked Applewood cheese and skin on fries

Chargrilled minted lamb burger £15.00
with feta glaze, chef's relish & cucumber, served with skinny fries

Chargrilled 10oz local rump steak £19.00
with a thyme and garlic glazed butter with tomato,
mushrooms and chunky chips

Chargrilled 10oz local ribeye steak £22.00
with a thyme and garlic glazed butter with tomato,
mushrooms and chunky chips

The Gull mixed grill £22.00
Farmhouse sausage, sirloin steak, lamb chop, pork steak, gammon,
tomato, fried egg and chunky chips (weekends only, or weekday preorder)

Peppercorn or blue cheese sauce £2.00

A BIT ON THE SIDE

Sweet potato Cajun fries £3.00 (Add cheese for £1.00) / Garden salad and honey mustard dressing £3.50

Chunky chips £3.00 (Add cheese for £1.00) / Skin on skinny fries £3.00 (Add cheese for £1.00)

Seasonal steamed vegetables £3.50 / Crispy onion rings £3.50 / Garlic bread £3.50 (cheesy garlic bread add £1.00)

Please make us aware of any allergen needs



TAPAS

Sizzling garlic and chilli prawns £7.50

Chicken & ham croquettes with paprika mayo £7.00

Patatas bravas with garlic aioli £6.25

All three of the above £18.00

LUNCHTIME BITES

(Served 12-3pm, or 5pm on Saturdays)

Triple cooked chips topped with sticky beef brisket £9.50
smoked Applewood cheese, jalapenos, sour cream & salsa (GF)

Minute steak and blue cheese ciabatta £10.00
with garlic mayo, rocket, steak tomatoes and served with skinny fries

Crunchy haddock goujon ciabatta £9.00
with tartar sauce, cucumber, gem hearts and skinny fries

Crab prawn and avocado ciabatta £10.50
with cos lettuce, bloody mary mayonnaise and skinny fries

Maple grilled bacon, brie and cranberry ciabatta £8.50
with beef tomatoes, gem lettuce served with skinny fries

CHEF' SPECIAL ROAST IN THE HOLE £12.50 (OR 2 FOR £20)

Monday - Friday Lunchtime (£5 dessert meal deal still applies)

CHILDREN'S MAINS

Chipolata bangers and skinny fries £8.00

Haddock goujons and skinny fries £8.00

4oz cheeseburger and skinny fries £8.00 (GF without bun)

Chicken strips and skinny fries £8.00

Potato gnocchi in tomato sauce £8.00 (VE, can be GF)

All above with beans or peas

CHILDREN'S DESSERTS

Kids brownie with chocolate sauce & vanilla ice cream £4.00

Selection of ice cream (2 scoops) £4.00 (GF)

Special knickerbocker glory, vanilla ice cream, smarties surprises,
chocolate sauce and berry compote £5.00

SUNDAY CARVERY (Bookings for 4 plus)

We offer 5 meat choices invariably from the following medium rare topside beef, slow cooked brisket in Guinness, lean shoulder of pork, or belly pork and crackling, stuffed ballotine of chicken with apricot, sage and onion, Seville orange and soy glazed Norfolk gammon, slow cooked partridge wrapped in parma ham, slow cooked haunch of venison. Please see board for alternative vegan/veggie options.

1 meat (children up to 12 years) £10.00 2 meats £13.00 3 meats £15.00

Meal deal desserts only + £5.00

HOME MADE HAPPY SWEET ENDINGS

Indulgent double chocolate brownie with rich chocolate sauce and vanilla ice cream £6.50

The ultimate sticky toffee pudding smothered in caramel sauce and vanilla ice cream £6.50

Lemon cream posset & red berry compote with buttery kitchen baked shortbread biscuits £6.00

Nana Pat's crumble of the day with vanilla custard or vanilla ice cream £6.50

Marbled Toblerone cheesecake with caramel ice cream and milk chocolate sauce £6.50

Summer sorbet sundae, madarin, lemon and raspberry sorbet with wild berries and real fruit coulis £6.50

Selection of ice cream and sorbet £6.50 (GF)

Please ask for our meal deal on desserts with a mains meal for only £5.00

Please see our amazing chef's specials board