

WATERS EDGE – SUNDAY LUNCH

STARTERS	MAIN COURSE
<p>SEASONAL SOUP £7.50 Homemade seasonal soup served with brown bread and butter (V/VG/GFA)</p> <p>BREAD & OLIVES £7.50 Served with sourdough bread, balsamic vinegar, and olive oil (V)</p> <p>PRAWN COCKTAIL £8.50 A classic prawn cocktail served on a bed of crisp lettuce, topped with Marie Rose sauce and accompanied by brown bread (GFA)</p> <p>CRISPY SQUID £8.50 Served on a bed of fresh leaves with garlic mayonnaise and a wedge of lemon</p> <p>BRUSCHETTA £8.50 Crisp toasted bruschetta topped with prosciutto & our homemade tomato salsa</p>	<p>TRADITIONAL SUNDAY ROAST £18.00 Your choice of three roast meats, accompanied by seasonal vegetables, cauliflower cheese & Yorkshire pudding (DA, GFA)</p> <p>WATERS EDGE SUNDAY ROAST £22.00 A larger portion of our Sunday roast served with all three meat options (DA, GFA)</p> <p>VEGETARIAN SUNDAY ROAST £18.00 Ask your server for today's option, served with seasonal vegetables, cauliflower cheese & Yorkshire pudding (V, VGA, GFA)</p> <p>BATTERED HADDOCK & CHIPS £17.95 Beer-battered haddock with hand-cut chips, peas & homemade tartar sauce (GFA)</p> <p>WATERS EDGE BURGERS £17.95 A CHOICE OF:</p> <ul style="list-style-type: none"> • 8OZ BEEF PATTY WITH ONION & ROSEMARY (DA/GFA) • BREADED CAJUN CHICKEN BREAST (DA/GFA) • VEGAN MOVING MOUNTAIN BURGER (V/VG) <p>All served in a sesame seed bun with skinny fries, cheese, lettuce, tomato, burger sauce & a pot of homemade coleslaw</p> <p><i>"WHY NOT UPGRADE YOUR BURGER?"</i></p> <ul style="list-style-type: none"> • HOMEMADE CHILLI £4.00 • CRISPY BACON £2.00 • PRAWNS IN MARIE ROSE SAUCE £5.00 <p>WATERS EDGE STEAKS A CHOICE OF:</p> <ul style="list-style-type: none"> • 8oz 21-DAY AGED SIRLOIN STEAK £27.95 • 8oz 21-DAY AGED FILLET STEAK £31.95 <p>Served with sautéed mushrooms, roasted tomato, parmesan salad and hand-cut chips</p> <p><i>"WHY NOT UPGRADE YOUR STEAK?"</i> A CHOICE OF:</p> <ul style="list-style-type: none"> • Peppercorn Sauce £3.50 • Stilton Sauce £3.50 • Prawns in Garlic Butter £5.00
<p>DESSERT</p> <p>HOMEMADE CHEESECAKE £8.50 Ask your server for today's flavour served with a scoop of ice cream</p> <p>TRIPLE CHOCOLATE BROWNIE £8.50 Homemade triple-chocolate brownie served with vanilla ice cream & rich chocolate sauce</p> <p>STICKY TOFFEE PUDDING £8.50 Homemade sticky toffee pudding smothered in rich toffee sauce served with your choice of custard or ice cream</p> <p>ETON MESS £8.50 A mix of meringue, cream & berry compote served with strawberry ice cream (GF)</p> <p>ICE CREAM & SORBET £7.00 Choose 3 scoops of Norfolk's finest: (GFA/DFA/VGA) ICE CREAM – Vanilla, Chocolate, Salted Caramel, Strawberry SORBETS – Mango, Lemon, Raspberry</p> <p>CHEF'S MINI DESSERT PLATE £8.95 A selection of chef's mini desserts. Please ask server for today's selection</p> <p>3 CHEESE SELECTION £10.95 Wedge of brie, mature cheddar & creamy stilton served with a selection of crackers, chutney & frozen grapes</p>	<p>SIDES</p> <ul style="list-style-type: none"> • Onion Rings £4.50 • Garlic Bread £4.50 • Yorkshire Pudding £1.00 • Cauliflower Cheese £4.00 • Pigs in Blankets £2.50 • Seasonal Vegetables £4.00

Please speak to a member of staff regarding any allergies & ask for our detailed allergen information

Vegetarian (V), Vegan (VG), Gluten-Free (GF), Gluten-Free on Request (GFO), Dairy-Free (DF), Dairy-Free on Request (DFO)