



FREE HOUSE INN & RESTAURANT  
ACCOMMODATION (EIGHT EN SUITE)  
SISTER PUB THE BLACK BULL BALSHAM



Alastair  
**Sanday's**



Freehouse, Gastro Food & Accommodation Pub of the Year  
(Finalists in all three - The Publican Awards 2010 & 2011)

## Sunday Lunch

### Starters

Freshly made Soup – <i>served bread, croutons, parsley oil</i>	£5.5 poss gf
Classic Scottish Smoked Salmon – <i>capers, lemon &amp; black pepper</i>	£6 poss gf
Crispy Pork – <i>Asian slaw, coriander, soy &amp; sweet chili dressing</i>	£7 poss gf
Ricotta, Lemon & Herb Gnocchi – <i>confit tomatoes, broad beans, truffle &amp; tomato dressing</i>	£6 gf, v
Chicken Liver Parfait– <i>red onion jam, home-made bread tuile</i>	£6 gf
Classic Prawn Cocktail – <i>Marie rose sauce, buttered brown bread</i>	£7 poss gf

### Main Courses

Roast Sirloin of Locally Sourced Beef - <i>garlic roast potatoes, cauliflower cheese, seasonal vegetables, Yorkshire pudding, jus</i>	£16 poss gf
Roast Loin of Suffolk Pork – <i>crackling, garlic roast potatoes, cauliflower cheese, seasonal vegetables, Yorkshire pudding, jus</i>	£14 poss gf
Roast Chicken Breast – <i>garlic roast potatoes, cauliflower cheese, seasonal vegetables, yorkshire pudding, jus</i>	£13 poss gf
Classic Tuna Niçoise Salad – <i>seared tuna steak, green beans, olives, new potatoes, soft boiled egg, anchovies</i>	£15 gf
Beer-battered Fish & Chips – <i>home-made tartar, garden peas</i>	£12 poss gf
Pan Seared Sea Trout- <i>Lyonnais Potato, Samphire, Salsa verde</i>	£16 gf

### Puddings

Apple & Pear Tarte Tatin – <i>salted caramel sauce, honey-comb ice-cream</i>	£7
Lemon Posset - <i>pastry crumb, orange tuile, raspberry sorbet</i>	£6 poss gf
Chocolate Brownie - <i>caramelised white chocolate, chocolate sauce, chocolate ice-cream</i>	£6
Sticky Toffee Pudding - <i>butterscotch sauce, vanilla ice cream</i>	£5.5
Selection of Cheeses – <i>served with biscuits, celery, grapes &amp; chutney</i>	£9
Home-made Ice Cream & Sorbets (1,2,3 scoops) <i>Ice Creams: vanilla / strawberry / chocolate</i> <i>Sorbets: mango / lemon / raspberry</i>	£2.5/4.5/6



*All our dishes are locally sourced where possible and cooked fresh to order, so please allow reasonable time when ordering  
Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested  
Service is discretionary, although a suggested 10% will be added for parties of 8 or more*



*v vegetarian dishes                      gf dishes that **can** be gluten free*

😊 *Please ask for our Lion Cubs (Kids) Menu. We can serve smaller portions if required*

Congratulations also to our sister pub, The Black Bull Balsham, who won Freehouse of the Year 2013  
(East Midlands & East Anglia), Second for their pies and Second for their Business Innovation in the  
National Pub Food Awards 2013 (Publican's Morning Advertiser)