



NORWAY INN

Perranarworthal

Food Served | 12pm - 8pm

SMALLER PLATES

Korean fried beef strips | 8

hot & sour BBQ sauce, spring onion, kimchi slaw

Cornish fish taco | 9

floured tortilla, pickled red slaw, avocado, sriracha mayo

Wholetail scampi | 9.5

lemon & parsley, roast garlic aioli, rocket

Butternut squash arancini | 7

parmesan cream, crispy sage (v)

Seasonal soup of the day | 7

bloomer, Cornish butter (vo)

SHARING PLATTER

for 2 people

The Norway Nibble Board | 19

selection of cured meats, local cheese, grilled vegetables, marinated olives, dips & house made foccacia

FISH FRIDAY 2 FOR £24

*Offer available on Fridays only**

Beer battered haddock fillet | 19

chunky chips, mushy peas, tartar sauce, lemon, pickled shallots (gfo)

SIDES | 6

Marinated olives | Whipped hummus & bread | Bread & oil | Onion Rings | Fries | Chunky chips | Seasonal veg

LARGER PLATES

Beer battered haddock fillet | 19

chunky chips, mushy peas, tartar sauce, lemon, pickled shallots (gfo)

Smoked ham & spinach carbonara | 15

linguine pasta parmesan cheese, bacon crumb

Honey roasted ham, egg & chips | 16

rocket, piccalilli (gfo)

Steak & Cornish ale pot pie | 18

puff pastry, creamed mash, seasonal greens, ale gravy

Local venison balti curry | 16

onion bhaji, steamed rice, garlic naan bread

Locally landed day boat fish | 22

roasted new potatoes, steamed seasonal greens, lemon & prawn butter sauce (gfo)

Norway steak burger | 18

brioche bun, monterey jack cheese, burger sauce, bacon jam, red 'slaw, fries (gfo)

Grass fed bavette steak | 24

roast tomato, peppercorn sauce, chunky chips, rocket salad, beer battered onion rings (gfo)

Caramelized onion & goats cheese tart | 17

puff pastry, tender stem broccoli, red wine sauce (v)

Vegan Thai green curry | 16

steamed rice, bok choy, chilli, spring onion (vg)

If you have any allergies or dietary requirements, please inform a member of the team

(v) vegetarian (vg) vegan (vo) vegan option (gf) gluten free (gfo) gluten free option



NORWAY INN

Sunday Menu

Food served | 12pm - 7.30pm

NORWAY CARVERY

Beef, Turkey & Gammon

All the trimmings, regular or large

14 | 17

Vegetable Carvery

Our locally sourced vegetables

(v) (vg) | 10

Homity Pie

Westcountry cheddar and leek

(v) | 14

Cauliflower & Broccoli Cheese | 5

If you have any allergies or dietary requirements, please inform a member of the team

Our carvery dishes are priced for dine in only. No takeaway containers are available

SMALLER PLATES

Homemade soup of the day | 7

bloomer bread & Cornish butter

Halloumi fries | 9.5

whipped hummus, rocket (v)

Wholetail scampi | 9.5

roasted garlic aioli, lemon gremolata

Salt & pepper squid | 12

chilli jam, rocket

LARGER PLATES

Korev beer battered haddock fillet | 19

chunky chips, garden peas, tartar sauce, lemon, pickled shallots (go)

6oz Duchy beef steak burger | 18

brioche bun, monterey jack cheese, burger sauce, red 'slaw, chips (gfo)

Thai green sweet potato curry | 17

coconut & chilli broth, rice noodles, bok choy (vg) (gfo)

Wild mushroom gnocchi | 16

kale pesto parmesan cheese (gf) (vg)

SIDES | *Marinated olives* | *Whipped hummus & bread* | *Bread & oil* | *Chunky chips* | *Seasonal veg* | 6

SMALL APPETITES | *Fish goujons & fries (gfo)* | *Chicken goujons & fries* | *Burger & fries (gfo)* | 8

SUNDAY DESSERTS

Sticky toffee pudding | 8

Cornish clotted cream, toffee sauce

Vanilla crème brûlée | 8

clotted cream, amaretti (gfo)

Passionfruit cheesecake | 6

from our dessert fridge

Ice cream trio, vanilla, chocolate, strawberry with berries & honeycomb pieces | 7.5

Apple & rhubarb crumble | 8

oat crumble topping, vanilla bean custard

Carrot cake muffin | 3

from our dessert fridge

Mixed berry pavlova | 6

from our dessert fridge

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