



NORWAY INN

Sunday Menu

Food served | 12pm - 7.30pm

NORWAY CARVERY

Beef, Pork & Gammon

All the trimmings, regular or large
16 | 19

Vegetable Carvery

Our locally sourced vegetables
(v) (vg) | 10

Homity Pie

Westcountry cheddar and leek
(v) | 14

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

Heritage tomato & mozzarella salad | 8
sourdough crisp & basil oil (v) (gfo)

Salt & pepper squid | 9
chilli jam & rocket salad

Seasonal soup of the day | 7
bloomer, Cornish butter (vo)

LARGER PLATES

Korev beer battered haddock fillet | 19
chunky chips, mushy peas, tartar sauce,
lemon, pickled shallots (go)

6oz Duchy beef steak burger | 18
brioche bun, monterey jack cheese,
burger sauce, red 'slaw, chips (gfo)

Pan Fried Venison Loin Rump | 20
anise fried carrot, savoy cabbage, sauteed new
potatoes, cranberry & red wine sauce

Vegan Thai green curry | 16
steamed rice, bok choy, chilli, spring onion (vg)

SMALL APPETITES | 8

Fish goujons & fries (gfo)
Chicken goujons & fries
*Linguine (cheese and tomato or butter and
parmesan) (gfo)*
Burger & fries (gfo)

SIDES | 6

Marinated olives
Onion rings, Fries / Chunky Chips, Bread & oil
Seasonal veg

SUNDAY SPECIAL DESSERTS

White Chocolate & Honeycomb Crème Brûlée | 8
amaretti (gfo)

Apple & Cinnamon Crumble | 6
vanilla custard

Ice Cream Trio | 7.5
vanilla, chocolate, strawberry
with berries & honeycomb pieces

Biscoff Cheesecake | 6
from our dessert fridge

Chocolate Fudge Cake | 6
from our dessert fridge

Mixed Berry Pavlova | 6
from our dessert fridge

Sticky Toffee Pudding | 6
toffee sauce, clotted cream

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