

STARTERS

SOUP OF THE DAY GFA £7
Crusty bread, salted butter

HAM HOCK & CHEESE CROQUETTES
Spiced tomato chutney, dressed leaves £10

OLIVES GF £6
Garlic & herb oil

NORTH ATLANTIC £13

PRAWN COCKTAIL MARTINI GFA
North Atlantic prawns, baby gem, brioche
croutons, cucumber, Marie rose sauce, lemon twist

SALT & PEPPER SQUID £11
Chilli, coriander, chipotle mayonnaise

CAPRESE SALAD VE, V £10
Tomato, mozzarella, basil, pesto dressing, baby leaves

MAINS

CARVERY

THE NORWAY CARVERY

Today's meats: Gammon, Turkey, Beef
With seasonal vegetables from the carvery

LARGE CARVERY £15

REGULAR CARVERY £14

VEGETABLE CARVERY £10

MORROCAN NUT ROAST V £14
With seasonal vegetables from the carvery

CURRY OF THE DAY GFA £16
Pilau rice, lime pickle, coriander, poppadom

NORWAY BURGER GFA £16
Beef & pork patties, pulled pork, Emmental cheese,
house pickles, fries

BEER BATTERED HADDOCK £19
WITH CHIPPY SAUCES GFA
Hand cut chips, crushed peas, curry sauce,
chef's tartare sauce, batter scraps

PAN FRIED SEA BREAM GF £21
Herb crushed potatoes, wilted spinach, caper
dressing, chargrilled lemon

MOULES MARINIÈRE GFA SM £10/LG £19
Cornish mussels, shallot, garlic, white wine, cream,
salted fries, garlic aioli, toasted focaccia

PESTO PARPADELLE VE £15
Fine beans, sugar snaps, toasted pine nuts,
pesto, parmesan

BUBBLE & SQUEAK VE, V £15
Potato, veg and spinach cakes, wilted spinach, soft
poached egg, cheese chive sauce

KIDS

FISH GOUJONS £8
Fries, peas

CHICKEN GOUJONS £8
Fries, salad

KIDS BURGER £8
Fries, salad GFA

SAUSAGE & MASH £8
Carrots, gravy GF

MACARONI CHEESE £8
Garlic bread, salad VE, GFA

DESSERTS

NORWAY CHEESEBOARD £12
Brie, blue & cheddar, grapes, celery, chefs'
chutney, crackers

CRÈME BRULÉ OF THE DAY £7
Amaretti biscuit, fresh raspberries

CHOCOLATE BROWNIE £8
Chocolate sauce, honeycomb, vanilla ice
cream

APPLE & CINNAMON CRUMBLE £7
Vanilla custard

STICKY TOFFEE PUDDING £8
Butterscotch sauce, Rodda's clotted cream

SELECTION OF ICE CREAMS £7
3 scoops
Honeycomb, mixed berries

SUNDAY MENU