

THE GLAVEN BISTRO

August - September

Allergy information:

Menu items may contain or have come into contact with wheat, eggs, peanuts, nuts & dairy. For more information, please speak to a member of our staff

(a) alcoholic / (V) vegetarian / (VG) vegan / (GF) gluten free / (DF) dairy free / (c) celery / (d) dairy / (e) egg / (f) fish / (g) gluten / (l) lupin / (m) mustard / (mol) molluscs / (n) nuts / (p) peanut / (s) sesame / (sd) sulphur dioxide / (sf) shellfish / (sl) sulphites / (sy) soya

Served 12noon - 2:30pm

Soup

Chilled Sweetcorn Velouté - £12 (VG)

Chilled Sweetcorn Velouté made with locally grown Sweetcorn garnished with Succotash & Basil Oil served with Toasted Corn Cob Bread

Available (V) (VG) (GF) - contains (c) (g) (sy)

Seasonal Specials

Barbecue Chicken Ciabatta - £24

Dry-brined Chicken Breast with Honey, Chilli & Paprika, Smoked Walsingham Cheese, Succotash, Pickled Shallots, Blakeney Leaf & Garden Herb Mayonnaise, on Toasted Ciabatta served with Skin-on Fries

Available (GF) - contains (c) (e) (d) (m) (sy)

Roasted Beetroot & Plum Panzanella - £22 (V)

Roasted Beetroot, Caramelised Plums, Wensum White Goats' Cheese, Toasted Sunflower Seeds, Ciabatta Croutons, Basil & Balsamic Plum Vinaigrette

Available (V) (VG) (GF) - contains (d) (g) (m) (n) (sd)

Cromer Lobster - £30 / £60 (GF)

Half or Whole dressed Cromer Lobster, Blakeney Leaf Garden Salad, Confit Garlic Aioli, Charred Lemon & Skin-On Fries

Available (GF) - contains (e) (m) (sf)

Sweetcorn Fritters with Norfolk Tomato Salsa - £20 (VG) (GF)

Sweetcorn Fritters, Norfolk Tomato Salsa, Whipped Vegan Feta, Crispy Shallots, Toasted Sunflower Seeds & Basil

Available (VG) (GF) - contains (sy)

Crispy Squid, Pickled Plum & Cucumber Salad - £26 (GF)

Crispy Squid, Pickled Plum, Cucumber, Fennel, Dill & Mint Salad, Confit Garlic Aioli & Charred Lemon.

Available (GF) - contains (e) (m) (mol) (sy)

Sandwiches / Salads

Sandwiches served on Krusty Loaf Bread with locally grown salad leaves

Available (GF) - contains - (d) (g) (m) (sy)

Hens Egg Mayo (e) (m) - £10 (V)

Cromer Crab (e) (m) (sf) - £16

H V Graves Sausage, Mustard & Pickled Shallot (m) - £14

Whipped Vegan Feta, Crispy Shallot & Succotash - £13 (c) (sy) (VG)

Roasted Beetroot & Wensum White Goats' Cheese (d) (sd) - £14 (V) (VG)

Staithe Smoked Salmon, Cucumber & Fennel (f) - £16

*add Small Fries to any Sandwich - £3 / *add small soup to any Sandwich - £5 / make any Sandwich a Salad - *£3

Sides & Fries

Skin on Fries - £6 (GF) / Succotash (c) - £9 (VG) / Toasted Garlic Sourdough & Whipped Vegan Feta (sy) - £9 (VG) /

Roasted Beetroot & Balsamic Plum Vinaigrette (sd) - £8 (VG) / Blakeney Leaf Salad (m) - £6 (VG) / Norfolk Tomato Salsa - £8 (VG)

Drinks

Cappuccino	£4	Loose Leaf Tea		Iced Coffee	£4
Latte	£4				
Flat White	£4.20	Pot for one	£3.80	Cloudy Apple Juice	£3.80
Americano	£3.80	Pot for two	£6.50	Freshly Squeezed Orange	£3.80
Espresso	£3.20				
Double Espresso	£3.50	Made using house blended loose leaf teas		Posh Pops	£3.80
Mocha	£4.50			Cawstons Sparkling	£3.20
Hot Chocolate	£4.50	Assam / Darjeeling / Ceylon / Earl Grey / Camomile / Sencha			
Oat Milk	£0.50	Rooibos Blood Orange / Ginger Lemon & Turmeric / Peppermint / Ying Zhen		Still / Sparkling Spring Water	£3