



### **The Ostrich Inn Dinner Menu**

Chefs Soup of the day Served with Beetroot & honey bread £5.50

Seared Scallops with roasted red onions, sliced Pancetta and fondue sauce £12.50 **Gf**

Mixed Young greens, Heart of Palm, grilled Endive and Artichokes £8.50 **Gf**

Confit Smoked Duck with beetroot and Hen egg salad £8.50 **Gf**

Ostrich Chicken Tandoori Salad £8.00 **Gf**

### **Mains**

Slow cooked Pork Belly & Maple beef with Mashed potato and Sautéed white cabbage & bacon £18.50 **Gf**

Poached Smoked Haddock topped with poached egg served with Asparagus, light cheese sauce £14.00 **Gf**

Norfolk Confit duck leg with carrot Puree honey roasted Parsnips & sweet potato £15.00 **Gf**

Roast Artichoke, Chicory and Halloumi cheese salad £10.50 **Gf**

### **Grills**

Gammon with Pineapple or a Fried egg £13.00

Grilled breast of chicken £13.00

Grilled Sirloin £18.50

All Grills are served grilled mushroom, Grilled tomato, Red Onion Marmalade, Chips **Gf**

### **Desserts**

Hot chocolate fondant with vanilla ice-cream £7.50

Mixed Berry Panna cotta £6.00 **Gf**

Rhubarb and strawberry cheesecake £7.50 **Gf**

Selection of ice-creams or sorbet £5.50

Dessert of the day

All prices include VAT at the current rate. Suitable of vegetarian **V**, contains nuts **N**, contains wheat products **G**. We monitor the presence of nut/wheat/gluten in our products; however, we cannot guarantee that any items are free from traces of these products. In our kitchens, we do prepare products containing wheat/nuts/gluten, so coated, gluten free and nuts products maybe cooked in fryers together. Please swap chip for another type of potato. All prices are inclusive of VAT at current rate. For those with special dietary requirements who may wish to know about food ingredients used, please ask for the manager.