



# SUNDAY ROAST LUNCH

## FRESH £3.95

Freshly made herb bread accompanied  
with Norfolk olive oil & herb butter

## EASY £3.95

Selection of olives, pickles &  
Ostrich bread sticks

## STARTERS

### HEARTY VEGETABLE & BARLEY BROTH

Served with truffle croutons | £5.50

### SMOKED SALMON & PRAWN COCKTAIL

Served with bread & butter | £7.50

### CHICKEN LIVER PATE

Pear & Fig Chutney, Pickled Shallots, Lavash Bread  
bread | £7.50

### CARAMELISED RED ONION

Goats Cheese Tart Tatin | £7.50

## MAINS

### WHOLE ROASTED LOCAL LODGE FARM'S SIRLOIN OF BEEF\*

Roast potatoes, assorted seasonal vegetables gravy & Yorkshire pudding.  
Roasted with garden grown rosemary | £16.50

### WHOLE ROASTED PORK LOIN WITH APPLE & FRESH THYME SAUCE

*Award winning pork from farmer Tim Allen*

Roast potatoes, assorted seasonal vegetables & gravy | £15.50

### LAMB SHANK WITH MINT GRAVY

Roast potatoes, assorted seasonal vegetables | £16.50

### MUSHROOM WELLINGTON

Walnut and garden thyme pate, wrapped in puff pastry. Garlic and  
Cranberry Gravy | £13.50

## GARDEN & SIDES

£3.95 | Salads available as a main course

Ostrich garden salad 

Tomato & red onion salad 

Sautéed spinach 

Ostrich chunky chips 

Creamy mashed potatoes 

Please let us know if you have any specific dietary requirements or any allergies.

\*Public Health Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk for foodborne illness, especially if you have certain medical conditions.



The Ostrich Inn Norfolk | 1 Fakenham Road, South Creake, NR21 9PB

