

LE STRANGE
BRASSERIE
AND BAR



MENU

APPETISERS

Marinated olives £3.50

Hummus with crispy focaccia £3.50

Feta and dried tomatoes £4.00

STARTERS

Soup of the day served with crusty bread £6.00

Grilled mackerel, celeriac remoulade, apple and pea shoots £7.50 (GF)

Crispy pork belly, sautéed tiger prawns, peppercorn caramel £7.75 (GF)

Binham blue cheese, walnut and apple salad, herbs and lemon dressing £6.50 (V)

Scallops, apple purée, prosciutto crisp and lemon £9.50 (GF)

Confit duck leg, red cabbage, almond and current slaw, coriander, mustard dressing £8.00 (GF)

Sautéed wild mushrooms in a chive crème fraîche on a charred brochette
with fresh herbs £6.00 (v)

MAINS

10oz* sirloin with field mushroom, baked tomato, dressed leaves
and handcut chips £21.50 (GF)

(* approximate uncooked weight)

Chicken supreme, sautéed greens, charred shallot, mushroom and pancetta
in a red wine sauce £16.50 (GF)

Turbot, warm new potato, broad bean, pea salad, chive butter
and baby herbs £20.50 (GF)

Rump of lamb, chive pomme purée, ratatouille,
mint and redcurrant jus £19.75 (GF)

Vegetable tagine, with chickpeas, apricot and coriander,
Parmentier potatoes and flat bread £18.00 (V)

Spinach and ricotta tortellini, wild rocket, parmesan,
coriander, smoked virgin oil £16.00 (V)

Smoked haddock and shallot gratin in a white wine sauce with brioche
and herb crust and thyme roasted Elveden potatoes £17.00

SAUCES

Peppercorn

Binham blue cheese

Red wine jus

£3.00 each

SIDE DISHES

Hand cut chips

Buttered new potatoes

Seasonal vegetables

£4.00 each

V – Vegetarian, GF - Gluten free

Allergens and intolerances – if you have any concerns please ask a member of staff before ordering.

All dishes are cooked to order with the freshest available ingredients. Some dishes may take slightly longer to prepare than others.

All meat dishes are cooked medium unless stated otherwise when ordering.

Menu served between 6.00pm and 8.45pm

The Le Strange Brasserie
and Bar is also available
for special occasions,
funeral teas and
afternoon teas; please ask
for details.

Rooms for private dining
are also available.

