

GLUTEN FREE

At The Hospital Club we strive to ethically source all of our ingredients from British farmers and suppliers
Our staff have a full allergy breakdown for every dish. Please ask them if you require to see this

STARTERS

Soup of the Day (please ask your server)	7
Baked Goats cheese, Cranberry Marmalade, Roasted Walnut and Orange Dressing	10
Charred Cornish Mackerel, Norfolk Heritage Beetroot, Horseradish Cream	9.75
Searred Cornish Sardines on Toast, Tomato Caper Fondue, Fried Caper Berries (Gluten free upon request)	9.75
Crunchy Haines Farm Egg, Pepper and Tomato Stew, Potato Shard	9

MAINS

Bavette Steak Salad, Grilled Gem, Walnut and Blue Cheese	16.5
Black Olive Crusted Cauliflower , Watercress Pesto, Red Pepper and Almond Puree	17.5
Sauteed Squid, Chorizo, Salad	12.5
Cod and Cauliflower Curry, Shallot and Mussel Bhaji, Samphire, Mussel Broth	20
Seasonal Vegetable and Lentil Hotpot (Gluten free upon request)	12.5
Confit Gressingham Duck Leg, Crushed White Beans, Beets, Green Beans	21
Pan Roasted Salt Marsh Lamb Rump, Artichoke, Broad Beans, Peas	24
Roasted Norfolk Black Chicken Breast, Leek and Potato, Jerusalem Artichoke, Charred Leek Oil	19.5
Rose County Rump, Chips, Bearnaise/ Rose County Sirloin, Chips, Bearnaise	19/25

SIDES

all at 4.5

Mash Potato	Spinach	Tenderstem Broccoli
Fries/Chips/Sweet Potato Fries	Butter Braised Hispi Cabbage	Side Salad

PUDDINGS

Orange and Polenta Cake	7
Selection of Homemade Sorbet	7
Selection of Cheese	4.5