

Gibson's Bistro

LUNCH

Light bites

<i>Breaded Halloumi bites with spicy tomato chutney (Gf, V)</i>	8	
<i>Crispy squid with romesco sauce</i>	10	
<i>Tempura prawns with a sweet chilli dip</i>	10	
<i>Gibson's soup with chargrilled bread</i>	7.5	
<i>Gibson's charcuterie board (Gfo);</i>		
<i>Chargrilled bread, gibsons houmous, cured meats, sun blushed tomatoes and olives.</i>		
	For one.....	12
	Sharing board for 2.....	20

Gibson's charred Wraps

<i>Gibson's falafel, pickled vegetable and houmous</i>	12
<i>Crispy haddock, and tartare sauce</i>	12
<i>Chicken caesar, bacon, parmesan and gem lettuce</i>	12
<i>Slow cooked pork belly with sauteed apple sauce</i>	12
<i>All our wraps will be served with chips and Blakeney leaf salad</i>	

Mains

<i>Calves liver (Gf)</i>	20
<i>Crispy potato cake, pancetta crisp, seasonal greens with a red wine and caramelised onion jus</i>	
Steak Burger	18
<i>Binham blue cheese, caramelised onion chutney , served with chips and salad.</i>	
Shin of beef ragu tagliatelle	20
<i>Gremolata and shaved parmesan</i>	
Fillet of haddock	18
<i>Crispy batter, chips, tartare sauce, lemon and garden peas.</i>	
Classic moules mariniere	18
<i>Brancaster mussels in a white wine, shallot and garlic cream sauce.</i>	
<i>Served with focaccia bread</i>	PTO

Smoked haddock and leek risotto (Gf) **19**

Topped with a poached hens egg, parmesan and pea shoots

Gibsons fish pie (Gf) **18**

Dill and Seafood veloute topped with smoked dapple cheddar, served with seasonal greens

Courgette and pesto tagliatelle (V, Ve) **17**

Herb oil and micro herb salad

Sides 4.50

Chips (V, Ve, Gf)

Gibsons Salad (V, Ve, Gfo)

Greens (V, Ve, Gf)

Ve= vegan, Veo= Vegan option V=Vegetarian Gf= Gluten Free Gfo=Gluten free option

Please speak to a member of the team for any other dietary requirements/adjustments to any dishes.