

## Gibson's Bistro

### SUNDAY LUNCH

#### Light bites

<i>Bread Board with oils, balsamic and butter</i>	6	
<i>Marinated Olives (V, Ve)</i>	4	
<i>Breaded Halloumi bites with spicy tomato chutney</i>	8	
<i>Tempura prawns with a sweet chilli dip</i>	10	
<i>Crispy squid with romesco sauce</i>	10	
<i>Gibson's Charcuterie board (Gfo)</i>		
<i>Chargrilled bread, Gibson's houmous, cured meats, sun blushed tomatoes and olives.</i>		
	<i>For one.....</i>	12
	<i>Sharing board for 2.....</i>	20

#### STARTERS

<i>Gibson's soup of the day (V,Ve)</i>	7.5
<i>Served with chargrilled bread</i>	
<i>Sea salt and rosemary camembert (Gfo)</i>	9
<i>Toasted focaccia bread</i>	
<i>Binham blue bon bon's (Gf)</i>	9
<i>Gem lettuce and caramelised gem lettuce</i>	
<i>Bubble and fish (Gf)</i>	9
<i>Smoked haddock fishcake, bacon, poached egg and hollandaise sauce</i>	
<i>Ham hock terrine (Gfo)</i>	9
<i>Gibson's piccalilli and toasted bread</i>	
<i>Bubble and Squeak (Gf)</i>	9
<i>Bubble and squeak cake, smoked bacon, black pudding crumb, poached egg with hollandaise sauce.</i>	

## Gibsons Bistro

### SUNDAY LUNCH

#### Mains

**Sunday Lunch (Gfo) 18**

*Locally sourced from beast to block butchers (Meat changes on weekly basis) with roast potatoes, cauliflower cheese, roasted parsnips, carrots and yorkshire pudding.*

**Vegetarian Sunday Lunch (Ve, Gfo) 16**

*With roast potatoes, cauliflower cheese, roasted parsnips, carrots and yorkshire pudding.*

**Calves liver (Gf) 21**

*Crispy potato cake, pancetta crisp, seasonal greens with a red wine and caramelised onion jus*

**Steak Burger 18**

*Binham blue cheese, caramelised onion chutney , served with chips and salad.*

**Beef ragu pappardelle 20**

*Gremolata and parmesan shavings*

**Wild mushroom and pesto risotto (V, Veo, Gf) 18**

*Micro herb salad, herb oil and parmesan*

**Smoked haddock and leek risotto (Gf) 21**

*Topped with a poached hens egg, parmesan and pea shoots*

**Fillet of haddock 18**

*Crispy batter, chips, tartare sauce, lemon and garden peas.*

**Gibsons fish pie (Gf) 18**

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

#### Sides 4.50

*Triple cooked 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/or adjustments to any dish.*