

The Oliver Twist at Guyhirn Menu

3 courses £22.50

STARTERS

Minted Pea Soup £4.95

Served with crème fraiche crispy Parma ham
and fresh baked bread

Portobello Mushroom £5.95

Roasted with creamy stilton cheese and a crumb topping
served on toasted sour dough with a crab apple chutney

Fishcakes £5.95

Smoked salmon and haddock fillet bound with mash potato
and lightly breaded, served with homemade tartar sauce

Duck Liver Parfait £5.95

Served with a fig and honey chutney and warm toast

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MAIN COURSES

Braised Beef Shin £14.00

Tender beef braised with red wine served with dauphinoise potato,
braised shallots, wilted spinach and red wine sauce

Roast Norfolk Turkey £14.00

Free range turkey gently roasted and served with roast potatoes,
sausage wrapped in bacon, sage stuffing and cranberry sauce

Bean and Feta Bake £13.00

Mixed beans cooked in a plum tomato sauce with
crumbled feta cheese and a almond crumb topping

Salmon £15.00

Pan fried with potato dumplings, wilted spinach
and a tomato and tarragon dressing

Confit Pork Belly £14.00

Slow cooked pork belly served with mustard mash, black pudding,
wilted spinach, red wine sauce and an apple and cider jelly

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All our dishes are homemade and use only free range and local ingredients where available.
This includes all the dishes on our specials board.

Beef is from Long Horn Cattle at Wicken Abbey and is matured for at least 28 days,
Gloucester old spot Pork and Lamb is sourced from selected Farms within Cambridgeshire,
Norfolk and Suffolk and are either free range or organic.

Chicken is supplied by Grange farm in Norfolk and is registered fully Organic by the organic
farmers and growers food federation.

DESSERTS £5.00

Home made Christmas Pudding

served with brandy sauce

Chocolate Brulée

A light creamy chocolate mousse topped with caramelised sugar
served with home made vanilla ice cream

Eton Mess

Sticky pavlova, chantilly cream and winter berries

Sticky Toffee Pudding

A light toffee sponge, dates and rum laced with a sticky
Toffee sauce served with crème anglaise

Chocolate Fudge Cake

A light chocolate sponge filled with a chocolate fudge and covered in chocolate icing
served with home made vanilla ice cream

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Coffee Menu



Black Coffee £2.30
Café Latte £2.50
Cappuccino £2.50
Coffee with cream £2.50

Espresso £2.30
Cinnamon Coffee £2.50
Amaretto Coffee £2.50
Chocolate Coffee £2.50
Floater Coffee £2.50

Homemade Shortbread 75p

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Speciality Tea's £2.30

Add a Spirit price as per 25ml measure



Our coffee is 100%
Rainforest Alliance Certified

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