

BOURNE VALLEY INN

STARTERS & SALADS

Flat Bread <i>humous, almonds</i> 5	BBQ Hot Wings <i>chilli, lime</i> 5	Loaded Corn Chips <i>sour cream, guacamole, cheese, jalapeno</i> 5	Scottish Smoked Salmon <i>tattie scones, creme fraiche</i> 8.5	Devilled Whitebait <i>Bloody Mary dip</i> 6
Cobb Salad <i>crumbled blue cheese, dressing</i> 7.5	Pork, Garlic & Fennel Scotch Egg 6.5	Classic Caesar Salad <i>iceberg, cos, garlic sourdough, Parmesan dressing</i> 7 <i>add pulled roasted Norfolk chicken</i> 14	Air-dried Beef <i>grilled nectarines, watercress, Parmesan & balsamic dressing</i> 8	Soup of the Day <i>crusty bread</i> 6

BBQ & GRILL

All BBQ dishes are brined in our homemade recipe for 24 hours and are cooked over hickory & apple chips

Lamb Kofta <i>mint yoghurt, soured cabbage, salad, flatbread</i> 12.5	Smoked BBQ Back Ribs <i>bourbon BBQ glaze, house slaw</i> Half rack 12 Whole rack 22	House Dry-rub Norfolk Chicken <i>bacon crumb, cos salad</i> Half 12 Whole 22
Pork Ribeye "Smokey Joe" <i>loaded jacket potato, sour cream, bacon crumb</i> 16.5	Surf & Turf <i>7oz aged beef fillet, red king prawn tails, dirty fries, garlic & parsley butter</i> 27.5	Aged 8oz Rump Steak <i>mushroom mac 'n' cheese, bacon crumb, cos salad</i> 18.5
Sharing Platter (serves 2) <i>whole Norfolk chicken, lamb kofta, hot wings, half rack smoked BBQ back ribs and a choice of 3 sides</i> 60		

PUB

Whole Grilled Plaice <i>new potatoes, sorrel & samphire butter</i> 17.5	7oz British Brisket Burger <i>cheese, bacon, house slaw, fries, melted onion relish</i> 14.5 <i>add fried egg 1</i>	Crispy-battered Haddock <i>chunky chips, minted peas, tartare sauce</i> 14.5
Red Thai Butternut Curry <i>steamed Jasmine rice</i> 14.5	Steak & Ale Pie <i>buttered spring greens & champ</i> 14	Falafel Burger <i>house slaw, spiced avocado, herb dressing, sweet potato fries</i> 14.5 <i>add halloumi 1.5</i>

A BIT ON THE SIDE 3.5 each SAUCES 1.5 each	Sweet Potato Fries Mushroom Mac 'N' Cheese Thin /Dirty Fries Buttery Mash House Slaw Grilled Corn Cob Wilted Greens Rocket & Watercress Salad Loaded Bake Potato, Sour Cream & Bacon Crumb Garlic & Parsley Butter Gravy BBQ Brandy & Green Peppercorn Melted onion burger relish
---	--

SUNDAYS

<i>Served with roasted potatoes, seasonal greens, cauliflower cheese, pan gravy</i>		
Roast Beef <i>Yorkshire pudding</i> 18.5	Roasted Chicken <i>chipolata, sage & onion stuffing</i> 17.5	Slow-roasted Pork <i>apple sauce</i> 17.5
Sharing Platter (serves 2) <i>beef, chicken, pork, all the trimmings</i> 50		

PUDDINGS

<i>Chocolate & Orange Cheesecake</i>	7
<i>Dutch Apple Crumble Pie, custard</i>	7
<i>Sticky Banana Toffee Pudding</i>	7
<i>Brownie & Raspberry Parfait Sandwich</i>	7
<i>Profiterole, honeycomb ice cream, hot chocolate sauce</i>	7
<i>Pineapple Tart Tatin, rum & raisin ice cream</i>	8.5
<i>British Cheese Plate, oatcakes, grapes, chutney</i>	3 for 8 5 for 12
<i>Selection of ice-cream & sorbets</i>	6
<i>Add a scoop of ice cream</i>	2

bournevalleyinn.com | [f/BourneValleyInn](https://www.facebook.com/BourneValleyInn) | [@bourne_valley_inn](https://www.instagram.com/bourne_valley_inn) | +44 (0) 1264 738 361

If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. vg=vegan, v=vegetarian, gf=gluten free