

THE TELEPHONE EXCHANGE SUNDAY MENU

Here at The Telephone Exchange we're passionate about food; our team of talented chefs, using carefully sourced British ingredients will bring you the best freshly cooked dishes every time.

STARTERS

Soup of the Day 5.00

Fuller's Black Pudding Hash, fried Lycroft Farm egg 6.00

Goat's Cheese, Roasted Squash & Walnut Salad 6.00

Chicken & Chorizo Bruschetta 6.50

SUNDAY ROASTS

All roast dinners served with Yorkshire pudding, roast potatoes, cauliflower cheese, sticky red cabbage, runner beans, honey roasted carrots & parsnips and of course plenty of gravy!

Owton's Dry Aged Beef Sirloin 18.00

South Coast Shoulder of Lamb 17.00

Norfolk Half Chicken 14.00

Butternut Squash, Spinach & Feta Wellington (v) 13.00

MAINS

Wild Mushroom & Spinach Gnocchi, sage & Parmesan (v) 13.50

Frontier Battered Cod, mushy peas, triple-cooked chips & tartare sauce 14.00

Applewood Smoked Cheese Burger, pickled red onions & triple-cooked chips 13.00

Roast Lemon Sole, brown shrimps, buttered potatoes & samphire 18.00

SIDES

Triple-cooked Chips 3.50 | Sweet Potato Fries 4.00 | Mixed Leaf Salad 3.00

PUDDINGS 6.00

Banoffee Cheesecake

Paul's Chocolate Brownie Sundae, Fuller's buffalo milk vanilla ice cream

Apple Pie, crème anglaise

Bailey's, Brioche & Butter Pudding, Fuller's buffalo milk vanilla ice cream

Mariusz Balabas,
Head Chef



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan