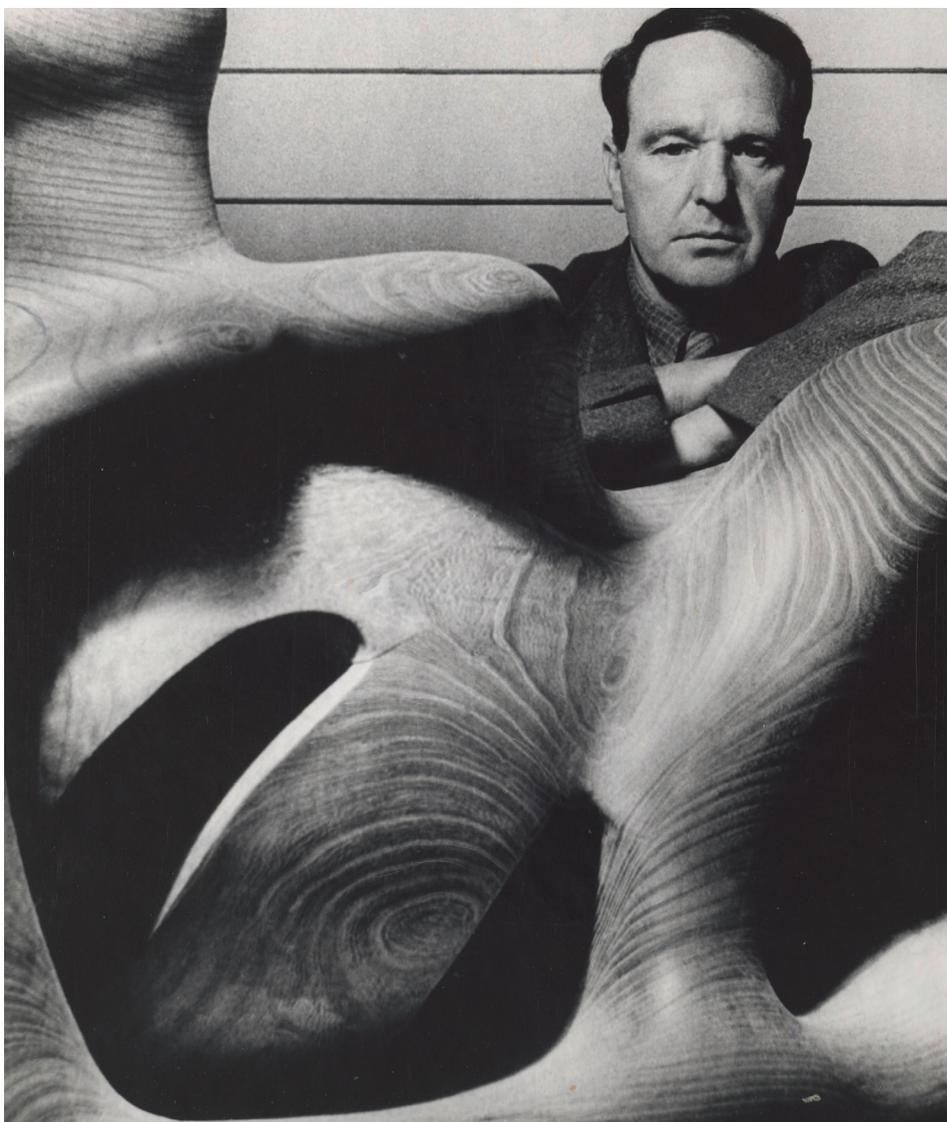


MODERN LIFE CAFÉ

MENU



Henry Moore, Bill Brandt, 1948, Hyman Collection, London © Bill Brandt / Bill Brandt Archive Ltd.



DAYTIME

BREAKFAST

9am - 12pm

Cumberland sausage croissant	£3.00
Smoked bacon croissant	£3.00
All butter croissant, strawberry jam	£2.20
Chocolate twist	£1.90
Danish pastry	£1.90
Pain au chocolat	£1.90

SAVOURY

Local butcher's pork sausage roll	£3.00
Vegan sausage roll VG	£3.00
Mrs Temples Binham Blue cheese scone V	£3.40

TOASTED SOURDOUGH

Tomatoes, Stokes chilli jam, rocket, vegan parmesan VG	£6.00
Wild mushroom, Binham Blue cheese, chives	£6.50
Smoked bacon, Emmental cheese, Dijon mustard béchamel	£6.50
Nduja spicy pork, Scamorza Italian cheese, basil	£6.50
Smoked mackerel, horseradish, parmesan	£6.50

PÂTISSERIE

Coffee & walnut cake N	£3.00
Sticky toffee banana cake GF	£3.10
Lemon & almond tart N	£3.30
Chocolate orange fudge brownie	£1.80
Granola flapjack VG	£1.80

LUNCH

12pm - 3pm

STARTERS

Rosemary, roasted garlic, sea salt sourdough focaccia, olive oil, aged balsamic VG	£3.50
Heirloom tomatoes, sweet pickled shallots, toasted hazelnuts, rye bread, wasabi VG	£6.50
Pork cheek & Binham Blue arancini, mushroom ketchup	£6.70
Wild mushrooms, truffles, celeriac veloute V	£6.10
Beetroot curd salmon, apple & fennel salad, avocado puree GF DF	£7.00

MAINS

Moules mariniere, rosemary & smoked sea salt fries GF	£14.50
Adnams Kobold English lager battered cod loin, dripping chips, pea puree, lemon balm mayonnaise	£15.00
Corn fed chicken, butternut squash, cashew, yellow split pea dhal, sprouting broccoli GF	£14.00
Pumpkin & celeriac pie, olive oil mash, baby leeks, Adnams Ghost Ship 0.5% jus VG	£13.50
Pappardelle, Italian sausage, ragu, kale pesto, parmesan (V omit sausage)	£12.70

SIDES

Beef dripping chips GF	£3.50
Rosemary & smoked sea salt fries VG GF	£3.00
Baby leeks, Binham Blue, truffle oil, toasted hazelnuts V	£4.00
Garlic sourdough V	£3.00
Chantenay carrots VG	£2.50
Kale, garlic butter V	£2.50
House salad VG	£3.00

DESSERT

Sticky toffee pudding, butterscotch, caramelised banana GF	£5.50
55% chocolate orange delice, brandy snap, vanilla ice cream	£5.20
Mango ripple pavlova, passionfruit, white chocolate GF V	£6.30
Vanilla pear, coconut granola, Swiss ice cream VG GF	£5.00
Rose, raspberry & lemon tart	£6.10





CHILDREN'S MENU

Under 12's

MAINS

Battered cod, chips, peas	£4.50
Pork sausages, mash, carrots, gravy	£4.50
Tomato pasta, garlic bread VG	£4.50
Chicken strips, chips, beans	£4.50
Picnic lunch box V	£3.50

DESSERT

Sticky toffee pudding, ice cream GF	£3.50
Chocolate orange fudge brownie, ice cream	£3.50
Strawberry, vanilla or chocolate ice cream GF	£2.00

ALLERGY INFORMATION

Please ask your server for allergen advice

- V** Vegetarian
- VG** Vegan
- GF** Gluten Free
- DF** Dairy Free
- N** Nuts

WINE

WHITE

Vamonos Sauvignon Blanc

Fresh and lemony with herbaceous notes. An elegant, juicy and fresh wine, with tropical notes and grapefruit on the palate and a soft finish.

Il Molo Pinot Grigio

Straw in colour, an intensely floral fragrance and a ripe green fruit character and aroma. Steely mineral tones balance the acidity and add a pleasingly dry crispness.

Les Mougeottes IGP Pays d'Oc Chardonnay

Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character. Has more ripeness than a Macon and more savouriness than the New World, making it ideal by the glass.

ROSÉ

Desert Rosé White Zinfandel

Fruity on the nose, with intense strawberry and citrus notes. A light and refreshing White Zinfandel, with a smooth, sweet finish.

RED

Homeward Bound Shiraz

Brimming with aromas of crushed black cherries, this Shiraz is smooth and textured, with dark chocolate and lively spices bursting through on the palate.

Bodegas Santa Ana Malbec

Lively red colour with violet hues. Intense aromas of fruits such as plums and cherries, well balanced in the mouth, soft nice finish.

Longue Roche Merlot, IGP Payes d'Oc

Soft and elegant with ripe damson fruit character, subtle tannin and a long elegant finish.

SPARKLING

Tosti Prosecco

Well-balanced and refreshing, with a delicate almond note.

Brut Baron De Marek NV

A pure, soft Champagne with a stylish character. Its fruit is fresh and appealing, bursting with apples and lemons. An uplifting note of freshly baked brioche adds complexity and class to an elegantly balanced palate.

	175ml	250ml	Bottle
Chile	£4.00	£5.60	£16.60
Italy	£4.30	£5.90	£17.40
France	£5.30	£7.40	£22.00
USA	£4.40	£6.00	£17.80
Australia	£4.50	£6.20	£18.40
Argentina	£4.60	£6.40	£19.00
France	£4.50	£6.30	£18.50
Italy	£7.5 (200ml)		£21.8
France			£51.2

DRINKS

BEER & CIDER

Adnams Kobold English Lager 4.7% VG	500ml	£4.70
Adnams Ghost Ship 4.5%	500ml	£4.80
Adnams Ghost Ship 0.5% VG	500ml	£4.30
Aspall Cyder 5.5%	330ml	£3.60

COLD DRINKS

Mineral water	330ml	£1.60	1ltr	£2.90
Still Sparkling				
San Pellegrino	330ml	£1.70		
Aranciata Rosso Limonata				
Coca Cola	330ml	£2.40		
Diet Coke	330ml	£2.10		
Breckland Orchard	275ml	£2.90		
Cloudy Lemonade Elderflower Ginger Beer with Chilli Plum & Cherry Strawberry & Rhubarb				
Copella apple juice	250ml	£2.10		
Innocent orange juice	330ml	£2.00		

HOT DRINKS

Decaffeinated option

Espresso	Single	£1.70	Double	£1.90	
Macchiato	Single	£1.80	Double	£2.00	
Americano		£2.00			
Café Latte		£2.20			
Cappuccino		£2.20			
Flat White		£1.90			
Mocha		£2.60			
Luxury coconut mocha		£3.50			
Hot chocolate		£3.00			
Winter orange spiced tea		£3.50			
Loose tea		Pot for one	£1.90	Pot for two	£3.60
Irish Breakfast Strawberry & Mango Chamomile Earl Grey Lemon & Ginger Green Sencha Rooibos Blood Orange LapsangSouchong Peppermint					



MODERN LIFE CAFÉ

University of East Anglia, Norwich Research Park,
Norwich, Norfolk, NR4 7TJ
01603 593202