

ROYAL  ESTATE

# Sandringham

## THE SANDRINGHAM ESTATE BURGER MENU

Sandringham Farms manage 2,400 hectares of farmland "in-hand" and eight tenants farm a further 4,000 hectares.

Farming the land organically brings food from farm to fork and is a fundamental part of the Sandringham Estate.

Fed and finished predominantly on grass, Shorthorn cross breed cattle and a flock of 3000 strong Aberfield Sheep graze in the surrounding fields.

Producing organic meat alongside a diverse range of crops such as wheat, barley, beans and oat varieties plus a range of heritage grains, ensures a quality that remains local and minimises our food miles.



## Sandringham Lamb Burger

Sandringham lamb and mint flavoured with of thyme, oregano and rosemary. Served in a brioche bun with homemade tzatziki dip, red cabbage coleslaw and fries

£14.50

## Sandringham Beef Burger

Sandringham Beef flavoured with oregano and thyme. Served in a brioche bun with Sandringham ale chutney, red cabbage coleslaw and fries

£14.50

## Sandringham Venison Burger

Sandringham venison flavoured with garlic, Worcestershire sauce and oregano. Served in a brioche bun with mango chutney, red cabbage coleslaw and fries

£14.50

## The Sandringham Mini Trio Board

A mini lamb, beef and venison burger served with a selection of dips and fries

£16.50

Add cheese or bacon

£1.50

## Beer

### Sandringham Golden IPA

A cold filtered amber ale produced locally using our organic Spring Barley

500ml £5.50

### Sandringham Bitter

A traditionally brewed bitter produced locally using our organic spring barley

500ml £5.50