

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.



Lamb Burger £15.50

Lamb and mint burger flavoured with thyme, oregano and rosemary.
Served in a sourdough bun with
homemade tzatziki dip, red cabbage coleslaw and fries

Beef Burger £15.50

Butchers beef flavoured with oregano and thyme.
Served in a sourdough bun with Sandringham ale
chutney, red cabbage coleslaw and fries

Venison Burger £ 15.50

Venison flavoured with garlic, Worcestershire sauce and oregano.
Served in a sourdough bun with
mango chutney, red cabbage coleslaw and fries

Falafel Burger (V) £13.50

Lightly spiced chickpea falafel burger.
Served in a sourdough bun with Sandringham ale chutney,
red cabbage coleslaw and fries

Drinks

Sandringham IPA

A cold filtered amber ale produced locally using
our organic spring barley
£5.95

Sandringham Bitter

A traditionally brewed bitter produced locally using
our spring barley
£5.95