

Sunday Menu

Starters

- Carrot, coconut & coriander soup, flaked almonds, warm sourdough 6
- Duck leg bon bons, crispy kale, spiced pear mayonnaise 8 DF
- Mushroom & chestnut pate, maple & stout soda bread, cranberries, walnuts (ve) 7.5 DF
- Korean scotch egg, gochujang mayonnaise, puffed rice noodles 9
- Smoked salmon mousse, rye crisp bread, pickled cucumber, lime & dill crème fraiche 9

Mains

- Roast Bramfield sirloin, roast potatoes, Yorkshire pudding, seasonal greens, roasted carrots, celeriac puree, gravy 16.5 GF/DF
- Roast Blythburgh pork belly, roast potatoes, Yorkshire pudding, seasonal greens, roasted carrots, celeriac puree, crackling, gravy 16.5 GF/DF
- Chicken supreme, roast potatoes, Yorkshire pudding, seasonal greens, roasted carrots, celeriac puree, gravy 17 GF/DF
- Pan roasted seabream, parmentier potatoes, textures of cauliflower, horseradish cream 18 GF
- Roasted cauliflower steak, roast potatoes, seasonal greens, roasted carrots, celeriac puree, gravy 15 (ve)

Sides

- Sticky pigs 4
- Cauliflower cheese 3.5
- Braised red cabbage 3.5
- Roast potatoes 3.5
- Yorkshire pudding 1
- Creamed leeks 3.5

Desserts

- Rhubarb & ginger burnt basque cheesecake, shortbread crumb, vanilla ice cream 8
- Raspberry sherbert meringue pavlova, Chantilly cream, lemon curd, candied lemon zest 8 GF
- Sticky toffee pudding, oat toffee sauce, candied walnuts, vegan vanilla ice cream (ve) 7.5 DF
- Dark chocolate delice, caramel popcorn, raspberry sorbet 8 GF
- Selection of ice cream 1.5 per scoop GF

*Allergen data is held on all the ingredients used in our dishes.
Please ask a member of staff should you require further information*

GF / DF Can be adapted to be gluten free / dairy free