

Sunday Menu

Starters

Filo & Twine bread board, balsamic oil, & whipped butter 5.5 DF

Add olives 3.5

Cured & torched mackerel fillet, sourdough croutes, apple, kohlrabi 8 DF

Ham hock & smoked chicken terrine, pickled sprouts, chestnut puree & crisp breads 8.5 DF

Mushroom & chestnut pate, honey & stout soda bread, cranberries, walnuts (v) 7.5 DF

Korean scotch egg, gochujang mayonnaise, puffed rice noodles 9

Mains

Roast Bramfield sirloin, roast potatoes, Yorkshire pudding, 16.5 GF/DF
seasonal greens, roasted carrots, celeriac puree, gravy

Roast Blythburgh pork belly, roast potatoes, Yorkshire pudding, 16.5 GF/DF
seasonal greens, roasted carrots, celeriac puree, crackling, gravy

Turkey ballotine, roast potatoes, Yorkshire pudding, 18.5 DF
seasonal greens, roasted carrots, cranberry compote, gravy

Herb crusted salmon fillet, roast potato gnocchi, red pepper puree, creamed leeks 19

Roasted cauliflower steak, roast potatoes, seasonal greens, roasted carrots, celeriac puree, gravy 15 (ve)

Desserts

Selection of ice cream 1.5 per scoop GF

Christmas pudding parfait, sugar almond crumble, brandy Chantilly cream 8 GF

Glazed passionfruit tart, Italian meringue, mango sorbet 8

Sticky toffee ginger cake, oat toffee sauce, candied walnuts, vegan vanilla ice cream (ve) 7.5 DF

Dark chocolate delice, caramel popcorn, raspberry sorbet 8 GF

Sides

Sticky pigs 4

Cauliflower cheese 3.5

Braised red cabbage 3.5

Yorkshire pudding 1

*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*