

Sunday Lunch 14th July

2 course £28 3 course £32

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Smoked red beetroot whipped mascarpone, granola, spring onion, dill, horseradish

Seared King Scallops Norfolk carrot & maple, samphire *£5 supplement

Half pint king prawns lemon aioli, bread

Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£5 supplement

Auricchio Burrata red pepper chilli jam, black olive, basil, toast

Mains (include a side dish)

Yellowfin tuna nicoise* mixed leaf, olives, anchovies, potatoes, tomato, capers, green beans, hen's egg

*Our tuna is sashimi grade, we sear to serve

Suffolk Blythburgh pork cutlet butternut, corn, onion, yoghurt, honey & mustard jus

Tofu koftas cannellini bean puree, pickled red cabbage, asparagus, pomegranates, dukkah

Mediterranean Sea Bass pomme rosti, mixed greens, wild mushrooms, chorizo

Hereford Beef 100z hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress

Add garlic king prawns £7

Cumin roasted aubergine saag aloo, pickled onion & chillies, mint yoghurt

Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons

Burgers (hand cut chips, Emmental cheese, coleslaw, Karaway Bakery brioche)

Plant Based Burger** pickles, lettuce, tomato, garlic mayo

**vegan friendly buns & cheese available

Cheese Burger* home cured bacon, pickles, lettuce, tomato, burger sauce

We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib

*Double up with an extra patty in your burger £4, add a fried egg £2

Sunday Roast

Hereford sirloin of beef horseradish sauce, our beef is served pink

Yorkshire pudding, duck fat roast potatoes, Norfolk carrots, braised red cabbage, kale, celeriac cheese puree & pan gravy from proper stock

Cauliflower Cheese for 2 £8

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt

Duck fat roast potatoes

Mac n 4 Cheese

Mangetout, toasted nuts & seeds

Rocket, parmesan, capers, sun blush tomatoes

Poppy seed bread, Sun blushed tomato butter & oil

Sunday roast veg

Courgettes, lemon butter, chilli

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel, honeycomb

Vanilla & cinnamon poached pear fruit & mixed nut granola, sorbet

Bread & butter pudding custard

Basque cheesecake blackcurrant compote

Lou's Tiramisu

Affogato; 2 scoops of vanilla & espresso

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes

Lincolnshire Poacher, Baron Bigod, Hebridean Blue

Great for two people to share or *£5 supplement on its own

Little Pudding Tea or coffee with a small serve of either

Dark chocolate delice & honeycomb / Lemon posset / Butterscotch mousse & candied pecans

All the (little) puddings the 3 small puddings above, as they are... *£5 supplement

If you require any help with allergens, please ask a member of the team. 10% Service added to all tables of 6+

All discretionary service charges are optional. All tips & service are shared equally amongst all floor and kitchen teams. Thank you.