

# Sunday Lunch 13<sup>th</sup> October

2 course £28    3 course £32

## Starters

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

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

**Bang bang broccoli** gochujang dressing, sesame & nigella, cauliflower slaw

**Whipped Gressingham duck liver** greengage, rye toast

**Smith's Smokery smoked eel** horseradish, lemon

**Hereford beef mince** toasted sourdough, horseradish

**Datterino tomatoes** muhammara, peppers, multi seed cracker, sauce de persil

## Mains (include a side dish)

**Scottish Plaice** tomatoes, capers, mussels, prawns, samphire

**Gilt Head Bream** pomme rosti, mixed greens, wild mushrooms, sweetcorn, chorizo

**St Austell Mussels** served in creamy marinere sauce or garlic & white wine

**Tofu koftas** cannellini bean puree, pickled red cabbage, broccoli, pomegranates, dukkah

**Cranoe Farm rack of lamb** dauphinoise potato, green beans, redcurrant sauce \*£5 supplement

**Hereford Beef 10oz hanger steak** prized for its flavour, the cut that the butcher

would keep for herself. We recommend medium rare. House Chimichurri, watercress

**Cumin roasted aubergine** whipped tofu, balsamic onion, tomato, almonds, gochujang dressing

**Gressingham duck breast** sage & onion bread pudding, broccoli, pan jus \*£5 supplement

## Burgers (hand cut chips, mature cheddar, coleslaw, house baked 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

**Tamworth shoulder of pork** apple sauce

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

Sunday roast veg

Mangetout, toasted nuts & seeds

Rocket, parmesan, capers, sun blush tomatoes

Mac n 4 Cheese

Tangzhong dinner rolls, tomato butter & oil

Spiced celeriac, yogurt

## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream

**Dark chocolate nemesis** salted caramel, honeycomb

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

**Choux bun** pistachio cream, blackcurrant compote, raspberries, vanilla anglaise

**Pavlova** Chantilly cream, damsons, frosted pecans

**Gooseberry steamed sponge pudding** custard

**Affogato**; 2 scoops of vanilla & espresso

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

Isle of Mull cheddar, Wigmore, Pevensey 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 brownie & honeycomb / Lemon posset / Damson jelly & vanilla crème fraiche

**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.