

Sunday Lunch 5th January

2 course £29 3 course £33

Starters

Seared King Scallops Norfolk carrot & maple, samphire *£6 supplement

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

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

Turmeric spiced celeriac tzatziki, pomegranates, coriander

Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£6 supplement

King prawn avocado St Anselm cocktail sauce, paprika

Duck liver parfait orange marmalade, toast

Mains (include a side dish)

Mediterranean Seabass pomme rosti, pancetta, mixed greens

Scottish Halibut Troncon chorizo & butterbean stew *£6 supplement

Caraway roasted carrot & potato pave whipped beets hummus, fennel, chickpeas, Dijon dressing

Cranoe Farm rack of lamb dauphinoise potatoes, green beans, redcurrant sauce *£6 supplement

Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress

Add garlic king prawns to your steak £7

Cumin roasted aubergine creamed tofu, balsamic onion, tomato, almonds, gochujang dressing

Slow braised venison tagliatelle pasta, spinach, green sauce, parmesan

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

Burgers (hand-cut chips, coleslaw, house-baked brioche bun)

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

**vegan friendly buns & cheese available

Cheese Burger* home-cured bacon, pickles, lettuce, tomato, mature cheddar, 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

Suffolk Blythburgh loin of pork apple sauce

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

Cauliflower Cheese for two £8

Side Dishes (£4.50)

Hand-cut chips, Maldon Sea Salt

Mac n 4 Cheese

Mangetout, toasted nuts & seeds

Creamed brussel sprouts & chestnuts

Rocket, parmesan, capers, sun blush tomatoes

Duck fat roast potatoes

Tangzhong dinner rolls, tomato butter & oil

Roasted Norfolk parsnips, maple syrup

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis honeycomb, salted caramel, raspberries

Mixed berry Eton Mess

Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce

Kirsch mixed fruit trifle Chantilly, meringue

Affogato; 2 scoops of vanilla & espresso

Apple Tarte Tatin Rocky's naked dairy ice cream

Orange marmalade brioche bread & butter pudding custard

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

Burford Cheddar, Tunworth, Ashcombe *£6 supplement

Little Pudding Tea or coffee with a small serving of either

Dark chocolate torte / Lemon posset / Treacle tart

All the little puddings the 3 small puddings above *£6 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.