

Mothing Sunday

12-6pm

2 course £35

30th March

3 course £40

Starters

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

Seared king scallops Norfolk maple carrot, samphire *£6 supplement

Datterino tomatoes muhammara, peppers, multi-seed cracker

Scottish prawn cocktail Marie Rose sauce, smoked paprika

Pata Negra Iberian Paleta Jamon garlic toasted sourdough

*£6 supplement

Duck liver parfait Egyptian Cream milk stout onions, toast

Fattorie Buratta red pepper chilli jam, olives, basil

Mains

South Coast Bream crushed dill potato, samphire, tomato salsa

Gressingham duck breast smoked bacon & puy lentils, kale,

pan jus *£6 supplement

Miso roasted aubergine pomme anna, pickled chilli hummus,

hispi & pecan slaw, nuts & seeds

Wild mushroom risotto poached hen's egg, parmesan, pine nuts

Hereford Beef 10oz hanger steak We recommend medium rare.

House Chimichurri, watercress. Add garlic king prawns £7

Cheese Burger & chips* bacon, pickles, lettuce, tomato, burger sauce,

coleslaw, house baked brioche bun

Hereford beef steak mince patty, 80% chuck and 20% rib

*Double up your burger £4, add fried egg £2

Sunday Roast

Celeriac puree, gravy & Yorkshire pudding

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

Tamworth loin of pork apple sauce

All served at the table with:

Duck fat roast potatoes, Norfolk carrots, braised red cabbage, kale

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate torte honeycomb, raspberries, salted caramel

Lou's Tiramisu

Eton Mess

Strawberry frangipane tart custard

Affogato; 2 scoops of vanilla & espresso

Burford Cheddar apricot chutney, crackers, celery & grapes

If you require any help with allergens, please ask a member of the team.

Optional 10% Service added to tables of 6+ guests. All tips & service are shared equally amongst all floor and kitchen teams.