

# Easter Sunday Lunch 20<sup>th</sup> April

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

**Fattorie burrata** red pepper chilli jam, olive, basil, toast

**Ashby Farm asparagus** wild garlic butter, poached hen's egg

**Pigeon hearts & livers** sourdough toast

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

**Hereford Beef, pistachio & calves liver terrine** Egyptian Cream milk stout onions

**Pickled red beetroot** whipped mascarpone, pine nuts, pomegranates, rocket

## Mains (include a side dish)

**North East Atlantic Cod** chorizo, courgette, tomato, sweetcorn, lemon & parsley crumb

**Suffolk Blythburgh pork chop** mustard mash, braised red cabbage, pan jus

**Miso roasted celeriac** potato pave, green tahini, spring onion, pickled chillies,

sesame & nigella seeds, poached hen's egg

**Venison Barnsley Chop** wild mushroom & truffle risotto, pan jus \*£6 supplement

**Hereford Beef 100z 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

**Venison tenderloin** dauphinoise potatoes, green beans, redcurrant sauce \*£6 supplement

**Leek, courgette & dauphinoise potato pie** carrot puree, tenderstem broccoli, redcurrant sauce

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

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

**Venison Burger** pickles, lettuce, tomato, pickled cabbage, Mayfield Swiss cheese, raita

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

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

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

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

## Sunday Roast

**Hereford sirloin of beef** horseradish sauce; our beef is served pink

**Cranoe Farm leg of lamb** mint 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

Hand-cut chips, Maldon Sea Salt

Mac & Cheese

Tangzhong dinner rolls, tomato butter & oil

Rose harissa aubergine, spring onions, sour cream

Rocket, parmesan, capers, sun blush tomatoes

Duck-fat roast potatoes

Sunday veg

Mangetout, toasted nuts & seeds

## Puddings

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

**Dark chocolate nemesis** honeycomb, salted caramel, raspberries

**Mixed berry steamed sponge** custard

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

**Vanilla Basque cheesecake** blackcurrant compote

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

**Lou's Tiramisu**

**Lemon posset** Chantilly

**Tomme D'Ariondaz** apricot & orange chutney, plum loaf, crackers, celery & grapes

**Little Pudding** Tea or coffee with a small serving of either

Gypsy Tart / Biscoff mousse / Dark chocolate Rocky Road

**All the little puddings** the 3 small puddings above \*£6 supplement

If you require any help with allergens, dietary needs or preferences please ask a member of the team and we will do our best to accommodate your needs. Most vegetarian dishes can be made vegan. 10% Service is added to all tables of 6+ guests.

All discretionary service charges are optional. Tips & service are shared equally amongst the whole team. Thank you.