

# Mothering Sunday

Bookings: 12-6pm

# 10<sup>th</sup> March

2 course £34 3 course £38

## Starters

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

**Seared king scallops** peas, spinach, mint, pork onion puff \*£5 supplement

**King oyster mushroom** beetroot, miso, pine nuts, onion, chillies

**Scottish prawn cocktail** thousand island, smoked paprika

**Hereford steak tartare** cornichons, mustard, confit egg yolk \*£5 supplement

**Gressingham duck parfait** pickled onion relish, toast

**Pickle baby beetroot** orange, goat's curd, walnut, rocket

## Mains (include a side dish)

**Mediterranean Seabass** crushed dill potato, samphire, brown shrimp tomato salsa

**Gressingham duck breast** smoked bacon puy lentils, kale, pan jus \*£5 supplement

**Szechwan pepper roasted aubergine** pomme anna, pickled chilli hummus, hispi & pecan slaw, peppers, nuts & seeds, maple soy dressing

**Wild mushroom risotto** pecorino, wild garlic oil, poached hens egg, toasted pine nuts

**Grange Farm Hereford 10oz 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

**Miso glazed celeriac** sweetcorn pancake, carrot remoulade, tahini yogurt, poached hen's egg

**Grange Farm Hereford 12oz flat iron steak** mushrooms, tomato, onion, whipped bone marrow butter \*£5 supplement

## Burgers (Monterey Jack, 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 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

Rocket & parmesan, sun blushed tomatoes, capers

Duck fat roast potatoes

Ridouts of Heacham malt crunch bloomer, olives & oil

Mac n 4 Cheese

Peas, broad beans, sweetcorn, pink peppercorns

Sunday veg

## Puddings

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

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

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

**Lou's Tiramisu**

**Eton Mess**

**Lemon tart** Chantilly, meringue

**Tonka bean pannacotta** blueberries, pistachio

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

**Cropwell Bishop Stilton** apricot & orange chutney, crackers, celery & grapes

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.