

# Sunday Lunch 11<sup>th</sup> February

2 course £28

3 course £32

## Starters

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

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

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

**Sumac oyster mushrooms** flatbread, cucumber, tomato, onion, yoghurt

**Braised ox tongue** pickled red cabbage

**Pata Negra Iberian Paleta Jamon** garlic toasted sourdough \*£5 supplement

**Avocado St Anselm** cocktail sauce, prawns, paprika

## Mains (include a side dish)

**West Coast Mackerel** Italian potatoes, hispi cabbage

**Red pepper romesco & roasted chickpea** tenderstem broccoli, almonds, tahini yoghurt

**Gressingham Duck breast** dauphinoise potato, broccoli, redcurrant sauce \*£5 supplement

**Miso glazed aubergine** tahini & cumin hummus, pickled cabbage, nuts & seeds, chillies, kale

**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

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

**Grange Farm Hereford 12oz flat iron steak** green beans, tomato, onion, whipped Cropwell Bishop \*£5 supplement

## Burgers (Monterey Jack, coleslaw, Karaway Bakery brioche, hand cut chips)

**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

Duck fat roast potatoes

Mac n 4 Cheese

Braised red cabbage

Rocket, parmesan, capers, sun blush tomatoes

Ridouts of Heacham oat topped granary, olives & oil

Sunday roast veg

Courgette, kale, feta

## Puddings

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

**Dark chocolate nemesis** salted caramel, honeycomb

**Vanilla Basque cheesecake** raspberry coulis

**Tonka bean & cinnamon poached pear** fruit & mixed nut granola, sorbet

**Gypsy Tart** Chantilly cream, raspberries

**Lou's Tiramisu**

**Apple & Yorkshire rhubarb crumble** vanilla custard

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

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

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

Dark chocolate & orange mousse / Lemon posset / Gypsy Tart

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.