

Easter Sunday Lunch 31st March

2 course £32

3 course £35

Starters

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

Seared King Scallops Norfolk carrot & maple, pancetta *£5 supplement

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

Gressingham duck pate red onion relish, toast

Cromer Dressed Crab lemon mayonnaise, malted bloomer *£5 supplement

Hereford beef carpaccio rocket, pecorino

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

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

Mains (include a side dish)

West Coast Plaice samphire, courgette, caper & lemon butter

Suffolk Blythburgh Asian spiced pork cutlet Gochujang noodles, pak choy, spring onion, sesame

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

Hereford 10oz hanger steak prized for its flavour, the cut that the butcher

would keep for herself. We recommend medium rare. House Chimichurri, watercress

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

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

Burgers (hand cut chips, 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 a fried egg £2

Sunday Roast

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

Hall Farm leg of hogget redcurrant jelly

*Hogget is a lamb aged between 1-2 years, packs a fuller flavour and richer colour than traditional lamb

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, capers, sun blush tomatoes

Duck fat roast potatoes

Ridouts of Heacham oat topped granary, olives & oil

Mac n 4 Cheese

Sunday roast veg

Za'atar butternut squash, tahini yogurt, pomegranates

Sugar snaps, toasted nuts & seeds

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel, honeycomb

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

Lemon tart Italian meringue, Chantilly

Jam steamed sponge vanilla custard

Affogato; 2 scoops of vanilla ice cream & 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.