

# Father's Day Lunch 16<sup>th</sup> June

£32 for 2 courses

£35 for 3 courses

## Starters

**Seared king scallops** Norfolk maple carrot, pancetta \*£5 supplement

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

**Auricchio Burrata** tomato chutney, black olive, basil, toast

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

**Pickle baby beetroot** orange, feta, nuts & seeds, hummus

**Smoked chicken breast** mango, black garlic

**Scottish langoustine** dill mayo, lemon, bread \*£5 supplement

## Mains (include a side dish)

**South Coast Black Bream** tagliatelle, crab, dill, tomato, spinach, lemon, cream

**Sumac roasted aubergine** tahini yogurt, peanuts, spring onion, chillies, kale, hummus

**100z Hereford 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

**Gressingham duck breast** dauphinoise potato, asparagus, cider sauce \*£5 supplement

**Miso glazed celeriac** sweetcorn pancake, carrot remoulade, whipped coriander, poached hen's egg

**Chargrilled chicken Caesar salad** baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons

## 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

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 oat topped granary, 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** salted caramel, honeycomb

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

**Treacle & pecan tart** Dorset clotted cream

**Spotted dick** vanilla custard

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

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

**Lemon posset** Chantilly, raspberry, almond biscuit

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.