

Father's Day Lunch 16th June

£28 for 2 courses

£32 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.