

# Sunday Lunch 21<sup>st</sup> April

2 course £28    3 course £32

## 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  
**Farrow Farm brawn terrine** piccalilli, toast  
**Ashby Farm asparagus** poached hen's egg, wild garlic oil  
**Holderness Coast Dressed Crab** lemon mayonnaise, bread \*£5 supplement  
**Norfolk Lamb sweetbreads** potato, onion, peas, pan jus  
**Harissa udon noodles** peanuts, nigella & sesame seeds, peppers, spring onions, radish, cabbage

## Mains (include a side dish)

**South Coast Gilt Bream** pomme rosti, mixed greens, dill cream sauce  
**Scottish Turbot** sauce vierge, samphire, crab \*£5 supplement  
**Tofu koftas** cannellini bean puree, pickled red cabbage, asparagus, pomegranates, dukkah  
**St Austell Mussels** served in creamy marinere sauce or garlic & white wine  
**Gressingham duck breast** pomme puree, Ashby Farm asparagus, pan jus \*£5 supplement  
**Hereford Beef 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  
**Cumin roasted aubergine** saag aloo, pickled onion & chillies, mint yoghurt  
**Calves Liver** pomme mousseline, pancetta, onion, pan jus

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

**Plant Based Burger\*\*** pickles, lettuce, tomato, garlic mayo  
\*\*vegan friendly buns & cheese available  
**Farrow Farm Pork & Iberian ham** lettuce, tomato, pickles, chorizo jam  
**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  
**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, capers, sun blush tomatoes
Duck fat roast potatoes	Ridouts of Heacham oat topped granary, olives & oil
Mac n 4 Cheese	Sunday roast veg
Mangetout, toasted nuts & seeds	Za'atar butternut squash, tahini yogurt, pomegranates

## 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  
**Lou's tiramisu**  
**Bread & Butter pudding** custard  
**Vanilla Basque cheesecake** raspberries  
**Affogato**; 2 scoops of vanilla ice cream & espresso  
**Tomme d'Ariondaz** apricot & orange chutney, crackers, celery & grapes  
**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 / Treacle 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.