

Sunday Lunch 1st September

2 course £28 3 course £32

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi
Smoked red beetroot whipped mascarpone, granola, spring onion, dill, horseradish
Seared King Scallops Norfolk carrot & maple, samphire *£5 supplement
Hereford beef mince on toasted sourdough horseradish
Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£5 supplement
Auricchio Burrata red pepper chilli jam, black olive, basil, toast
Half pint king prawns lemon aioli, bread
Smiths Smokery smoked eel horseradish, lemon, bread

Mains (include a side dish)

Yellowfin tuna nicoise* spinach, olives, anchovies, potatoes, tomato, capers, green beans, hen's egg *Our tuna is sashimi grade, we sear to serve
Suffolk Blythburgh pork cutlet butternut, corn, onion, yoghurt, honey & mustard jus
Cranoe Farm rack of lamb dauphinoise potatoes, green beans, redcurrant sauce *£5 supplement
Mediterranean Stonebass pomme rosti, mixed greens, wild mushrooms, chorizo
Tofu koftas cannellini bean puree, pickled red cabbage, broccoli, pomegranates, dukkah
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
Cumin roasted aubergine saag aloo, pickled onion & chillies, mint yoghurt
Cranoe Farm pulled lamb shawarma oregano potatoes, pickled cucumber, pomegranates, Mint yoghurt, onion, cabbage, flat bread

Burgers (hand cut chips, Emmental cheese, coleslaw, house baked 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

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

Sunday roast veg

Rose harissa roasted courgettes, yogurt

Rocket, parmesan, capers, sun blush tomatoes

Mac n 4 Cheese

Tangzhong dinner rolls, tomato butter & oil

Kale, anchovies, capers, honey mustard

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel, honeycomb

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

Basque cheesecake blackcurrant compote

Lou's Tiramisu

Affogato; 2 scoops of vanilla & espresso

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes

Connage Gouda, Baron Bigod, Young Buck Blue

Great for two people to share or *£5 supplement on its own

Little Pudding Tea or coffee with a small serve of either

Dark chocolate delice & honeycomb / Lemon posset / Butterscotch mousse & candied pecans

All the (little) puddings the 3 small puddings above, as they are... *£5 supplement

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.