

Sunday Lunch 22nd September

2 course £28 3 course £32

Starters

Seared King Scallops Norfolk carrot & maple, samphire *£5 supplement
Sumac oyster mushrooms flatbread, cucumber, tomato, onion, yoghurt
Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£5 supplement
Half pint king prawns lemon aioli, bread
Hereford beef mince toasted sourdough, horseradish
Holderness dressed crab lemon mayonnaise, bread *£5 supplement
Bombay Sapphire & dill cured gravadlax celeriac remoulade
Datterino tomatoes chickpea & ricotta hummus, sumac, red onion, sunflower seeds, baby basil
Fattorie Burrata red pepper chilli jam, black olive, basil, toast

Mains (include a side dish)

Boscastle Cornish Trout prawn & spinach risotto *£5 supplement
Suffolk Blythburgh pork belly spinach & parmesan polenta, cider sauce
St Austell Mussels served in creamy marinere sauce or garlic & white wine
Tofu koftas cannellini bean puree, pickled red cabbage, broccoli, pomegranates, dukkah
Gressingham duck breast dauphinoise potatoes, green beans, redcurrant sauce *£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
Why not add garlic king prawns to your steak £7
Cumin roasted aubergine saag aloo, pickled onion & chillies, mint yoghurt
Egyptian Cream milk stout braised Hereford beef horseradish scone, colcannon

Burgers (hand cut chips, mature cheddar, 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

Spiced celeriac, pomegranates

Rocket, parmesan, capers, sun blush tomatoes

Mac n 4 Cheese

Tangzhong dinner rolls, tomato butter & oil

Roasted squash, crème fraiche, pickled chillies

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

Apple & plum crumble custard

Affogato; 2 scoops of vanilla & espresso

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

Isle of Mull cheddar, Wigmore, Pevensy 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 / Damson jelly & vanilla crème fraiche

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.