

# Sunday Lunch 27<sup>th</sup> October

2 course £28    3 course £32

## Starters

**Seared King Scallops** Norfolk carrot & maple, samphire \*£5 supplement

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

**Turmeric spiced celeriac** tzatziki, pomegranates, chervil

**Gressingham duck liver pate** greengage, rye toast

**Half pint king prawns** lemon aioli, bread

**Scottish Langoustine** lemon mayonnaise, bread \*£5 supplement

**Datterino tomatoes** muhammara, peppers, multi seed cracker, sauce de persil

**Autumn squash** mushrooms, lemon, onion, sage, whipped feta

## Mains (include a side dish)

**North East Atlantic Hake** St Austell bay mussel risotto, spinach, savoy cabbage

**Karaway roasted carrot & potato pave** whipped beets, fennel, thyme, chickpeas, Dijon dressing

**Gressingham duck breast** dauphinoise potato, broccoli, 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

Why not add garlic king prawns to your steak £7

**Miso glazed celeriac** pomme rosti, carrot remoulade, poached hen's egg

**Chargrilled Chicken Caesar** gem lettuce, dressing, parmesan, bacon, anchovies, croutons

## 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

**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

Duck fat roast potatoes

Sunday roast veg

Mangetout, toasted nuts & seeds

Rocket, parmesan, capers, sun blush tomatoes

Mac n 4 Cheese

Tangzhong dinner rolls, tomato butter & oil

Creamed cabbage & bacon

## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream

**Dark chocolate nemesis** honeycomb, salted caramel, raspberries

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

**Basque style cheesecake** crème brulee serve, blackcurrant compote

**Quince fool** vanilla yogurt, ginger crumb

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

**Pavlova** Chantilly cream, damsons, frosted pecans

**Damson & apple crumble** custard

**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 torte / Lemon posset / Strawberry frangipane tart

**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.