

# Sunday Lunch 13<sup>th</sup> April

2 course £29    3 course £33

## Starters

**Seared King Scallops** Norfolk carrot & maple, samphire \*£6 supplement

**NVB Welsh Rarebit** fried hen's egg, Egyptian Cream milk stout onions

**Hereford beef mince on sourdough toast** horseradish

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

**Pickled red beetroot** whipped mascarpone, pine nuts, pomegranates, rocket

**Pata Negra Iberian Paleta Jamon** garlic toasted sourdough \*£6 supplement

**Boscattle Cornish Cured Trout** celeriac remoulade

## Mains (include a side dish)

**South Coast Sea Bream** chorizo, courgette, tomato, sweetcorn,

**Scottish Halibut** dill potato cake, greens, prawn butter \*£6 supplement \*last two

**Suffolk Blythburgh pork chop** mustard mash, braised leeks, pan jus

**Miso roasted celeriac** potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg

**Hereford Beef 10oz hanger steak** prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress

Add garlic king prawns to your steak £7

**Leek & daupinoise pie** carrot puree, tenderstem broccoli, redcurrant sauce

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

**Reuben Sandwich** smoked brisket pastrami, sauerkraut, Mayfield Swiss, Russian dressing, house-baked rye bread. NYC style pastrami sandwich, simply served with a pickle on the side...

## Burgers (hand-cut chips, coleslaw, house-baked brioche bun)

**Venison Burger** pickles, lettuce, tomato, pickled cabbage, Mayfield Swiss cheese, raita

**Plant Based Burger** pickles, lettuce, tomato, mature cheddar, garlic mayo

**Cheese Burger\*** home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce

Hereford beef steak mince patty, a blend of 80% chuck and 20% rib

\*Double up your burger £4, add a fried egg £2

## Sunday Roast

**Hereford sirloin of beef** horseradish sauce; our beef is served pink

**Cranoe farm leg of lamb** mint sauce

Yorkshire pudding, duck-fat roast potatoes, Norfolk carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock

Cauliflower Cheese for two £8

## Side Dishes

Hand-cut chips, Maldon Sea Salt

Mac & Cheese

Tangzhong dinner rolls, tomato butter & oil

Peas, broad beans, sweetcorn, pink peppercorns

Rocket, parmesan, capers, sun blush tomatoes

Duck-fat roast potatoes

Sunday veg

Mangetout, toasted nuts & seeds

## Puddings

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

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

**Cranberry bread & butter pudding** custard

**Caramelised banana** ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce

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

**Lou's Tiramisu**

**Glazed lemon tart** raspberry, vanilla crème fraiche

**Vanilla Basque cheesecake** blackcurrant compote

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

Burford Cheddar, Baron Bigod, Wrekin Blue \*£6 supplement

**Little Pudding** Tea or coffee with a small serving of either

Gypsy tart / Biscoff mousse / Dark chocolate Rocky Road

**All the little puddings** the 3 small puddings above \*£6 supplement

If you require any help with allergens, dietary needs or preferences please ask a member of the team and we will do our best to accommodate your needs. Most vegetarian dishes can be made vegan. 10% Service is added to all tables of 6+ guests. All discretionary service charges are optional. Tips & service are shared equally amongst the whole team. Thank you.