

Sunday Menu

STARTERS

CHARRED MACKEREL

Raspberry, Sherry Infused Tomatoes, Garlic Croute

DUCK TERRINE

Apricot & Ginger Chutney, Brioche, Watercress

TWICE BAKED GRUYÈRE CHEESE SOUFFLÉ

Parmesan Foam, Pickled Shimeji Mushrooms

MAINS

ROAST STRIPLOIN OF BEEF

ROAST PORK LOIN

Sage & Onion Stuffing

HOMEMADE NUT ROAST (V)

FISH OF THE DAY

Please ask one of the servers

All roasts are served with roast potatoes, yorkshire pudding, seasonal vegetables & homemade gravy

DESSERTS

RASPBERRY, PISTACHIO & WHITE CHOCOLATE PARIS BREST

MILK CHOCOLATE & MANGO MILLE-FEUILLE

Coconut

NORFOLK STRAWBERRY ASSIETTE

Elderflower, Mint Ice Cream

SELECTION OF BRITISH & LOCAL CHEESES

*Apple & Prune Chutney, Candied Walnuts, Grapes, Watercress, Homemade Crackers
(£6 Supplement)*

TWO COURSES £35

THREE COURSES £37

Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering