



SUNDAY ROASTS

Enjoy either two courses for £26.5 or three for £31.5

Marinated olives (VG) £5

Salted Almonds £4

Sourdough bread & butter £2.5

Elderflower & Grapefruit Spritz £9.5

Bloody Mary £10

Paloma 0% £7.5

STARTERS

Carlingford Rock Oysters "au naturel" & shallot vinegar (SF) (DF) (SE)
£3.5 supplement per oyster (minimum of 3)

Cured Loch Duart salmon tartare, soft egg, Maris Piper crisps, seaweed salt

Grilled Delica pumpkin, aubergine caviar, pomegranate, parsley pesto (VG)

Chicken liver parfait, onion marmalade, toasted brioche

Angus beef carpaccio, capers, rocket, mustard dressing (GF)

ROASTS

All served with roasties, brown butter parsnip purée, Suffolk kale, slow roast carrots, Yorkshire pudding, gravy

Dry aged Angus beef sirloin

Free range Yorkshire chicken

Old spot pork belly

Sweet potato, field mushroom & lentil Wellington (V) (VG without Yorkshire pudding)

Ultimate roast, beef, chicken, pork belly & all the trimmings
£5 supplement

MAINS

Cider battered Atlantic haddock, chunky chips, tartare sauce & crushed garden peas (GF)

Artichoke & truffle hot pot, wild mushrooms, pearl barley, grilled hispi cabbage (VG)

FOR THE TABLE

Honey roast Suffolk parsnips (V) £4

Old spot pork stuffing, herb & confit onion £4

Cauliflower cheese, aged cheddar sauce, chives (V) £5

Pigs in blankets, smoked bacon, Cumberland sausage £3.5

DESSERTS

Sticky toffee pudding & vanilla ice cream (V)

Homemade apple & rhubarb crumble, vanilla ice cream (V)

Valrhona chocolate pot, crème fraîche (V)

Lemon tart, frozen raspberries, mint, lime (V)

ice creams & sorbets (V)

Selection of cheese, chutney, fresh fruit & crackers (V)

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE APPLIED TO THE BILL

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU
(VG) – VEGAN, (GF) – GLUTEN FREE, (SO) – SOYA, (SF) – SHELLFISH, (DF) – DAIRY FREE, (N) – NUTS, (V) – VEGETARIAN, (SE) – SESAME