



Sunday Menu

2 courses £23.95 or 3 courses £28.95

Starters

Soup of the day, garlic croutons

Heirloom tomato salad caprice, parmesan millefeuille, basil & tomato gel

Haddock & leek fish cake, sauté spinach, slow poached hens egg & chive hollandaise

Ham hock & pork pate, piccalilli gel, dill pickled vegetables & pork quaver

Cider cured salmon, Cromer crab, beetroot gazpacho, avocado puree & chicory

House smoked duck breast, confit leg bon bon, spiced cherry ketchup, fennel & cucumber salad

Half a dozen Brancaster Staithe oysters, natural or tempura with sweet chilli sauce

£3.00 supplement

Mains

Sweet & sour ratatouille stuffed globe artichoke, herb crumb, red pepper, chimichurri pea & parmesan fritter

Rarebit crusted hake, hasselback potatoes, roasted artichoke & sauté spinach

Grilled fillets of plaice, potato, pea & baby gem fricassee, warm tartare sauce, malt vinegar potato puffs

Pan roasted chicken breast, roasted potatoes, seasonal vegetables, red wine gravy

Priors hall farm roast pork loin, bramley apple compote, roasted potatoes, seasonal vegetables, crackling, red wine gravy

Slow braised shoulder of lamb, roasted potatoes, seasonal vegetables, red wine gravy

Rosemary & garlic roasted 28 day aged sirloin of beef, yorkshire pudding, seasonal vegetables, creamed leeks, roasted potatoes, red wine gravy

Please let us know of any dietary requirements you may have & if you would like to see our allergen information please ask your server. An optional 10% service charge will be added to your bill. Gratuities are shared equally.



Sides

Rocket, cherry tomato, roasted red onion salad & balsamic dressing	£2.95
Garlic sautéed new potatoes	£3.50
Honey glazed carrots & parsnips	£3.50
Roast potatoes	£3.50
Hispi cabbage, almond beurre noisette & goji berries	£3.95

Desserts

Selection of homemade ice-creams & sorbets

Vanilla, matcha & strawberry cheese cake, mint martini strawberry salad & strawberry sorbet

Salt baked pineapple, toffee mouse, candied peanuts, crisp filo & Malibu ice cream

Blueberry & almond frangipane, mascarpone cheese, blueberry & lemon compote

Almond panna cotta, peach snaps jelly, polenta shortbread, blood peach sorbet

The rocky fox chocolate brownie, marshmallow, candied pistachio, cherry crème pate & rum & raisin ice cream

Selection of British & Irish cheeses, cheddar biscuits, rosemary crackers, truffle honey & celery
£3.00 supplement

Cashel Blue – Rich creamy texture and is well marbled with nutty blue moulds, which, with effective maturing, start to gently ooze and melt

Channel Island Brie – Made from Channel Island milk to give it a rich buttery taste and is also a relatively new cheese on the market

Ardrahan – The cheese has a buttery textured honey colored center. The brine washed rind effectively brings out the tangy grassy flavour of the milk, and the aroma is earthy and rustic. Ardrahan is excellent with robust red wines

Old Smokey – From the Isle of Kintyre this mature cheddar has a softer smoke flavour than most cheese of its type. Great with a dram of peaty whiskey

Wine

	125ml	175ml	bottle
Pinto Gris, Trimbach 2011, France <i>Rich ripe fruit and crisp acidity, clean mineral finish, Perfect with white fish</i>	£5.50	£7.80	£32
Pieropan Soave, Classico 2015, Italy <i>Classic white flowers, citrus and melon with a long lasting finish</i>	£5.00	£6.70	£28