



Sunday Menu

2 courses £23.95 or 3 courses £28.95

Starters

Soup of the day, garlic croutons

Sweetcorn & spring onion fritter, cured egg yolk, truffled mushrooms & sweetcorn veloute

Chicken liver parfait, port jelly, burnt orange & chicory salad & warm brioche

Citrus cured mackerel, smoked mackerel horseradish rilette, carpaccio of beetroot, pickled cucumber & sourdough croute

Pan fried belly of pork, black pudding disc, celeriac & wholegrain mustard remoulade, apple & elderberry gel

Seatrout pastrami, bitter leaf, blood orange & pistachio dressing

Half a dozen Brancaster Staithe oysters, natural or tempura with sweet chilli sauce
£3.00 supplement

Mains

Chargrilled cauliflower, smoked cheddar croquette, crispy kale, maple roasted sweet potato & toasted pine nuts

Pan seared salmon, butter & white bean cassoulet, rainbow chard & confit fennel

Chorizo crusted pollock, peppernade, saffron pomme puree & sauté spinach

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

Roasted red onion, squash, mixed leaf & toasted pine nut salad	£2.95
Smoked garlic butter new potatoes	£3.50
Orange & parsley glazed carrots	£3.50
Curly kale, sage & almond butter	£3.50
Roast potatoes	£3.95

Desserts

Selection of homemade ice-creams & sorbets

Apple & blackberry puff pastry mille-feuille, cinnamon crumble & cassis sorbet

Black forest trifle, kirsch poached cherry & dark chocolate sorbet

Rice pudding parfait, mango & lime salsa, toasted coconut marshmallow & mango sorbet

Quince pear tarte tatin, burnt butter ice cream & pine nut brittle

Fox carrot & walnut cake, orange set cream, chocolate soil & fromage ice cream

Selection of British & Irish cheeses, poppy seed biscuits, rosemary crackers, chutney & 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

	Bottle
Siddura, Bacco 2014 , Sardinia Italy <i>Rich dark berries & sweet spices, velvety smooth with a long finish</i> <i>Great with red meats</i>	£39.00
Siddura, Spera 2016 , Sardinia Italy <i>Floral with fresh ripe citrus fruits & a crisp refreshing finish</i> <i>Perfect summer wine</i>	£28.00