

SUNDAY LUNCH MENU

2 COURSES £35.00 | 3 COURSES £45.00

BREAD

Wherry Rolls Served With Salted Butter

STARTERS

Sweet Potato, Fennel & Apple Soup, Croutons, Herb Oil
Crispy Lamb Croquettes, Tagine Salsa, Kalamata Caramel
Prawn & Crayfish Stack, Baby Gem Lettuce, Tomato, Avocado, Cucumber, Marie Rose Dressing
Pressed Chicken Terrine With Sherry Vinegar Gel, Crispy Potatoes & Crackling
Hot Smoked Salmon, Labneh, Focaccia, Pomegranate, Pickled Shallots
Panzanella Salad, Bread Veloute, Balsamic and Basil

MAINS

Our Roasts are Served with Seasonal Vegetables, Cauliflower Gratin and Gravy
Roast Rump Of Beef, Roast Potatoes, Yorkshire Pudding
Roast Pork Loin, Roast Potatoes, Sage & Onion Stuffing, Apple Sauce
1/4 Norfolk Chicken, Roast Potatoes, Lemon & Rosemary Stuffing
Farmers Roast - Beef Rump & Pork Loin, Roast Potatoes, Stuffing & Yorkshire Pudding (£4.50 supplement)
Salmon, Crushed New Potatoes, Prawn & Sun blushed Tomato Salsa, Sweet Potato purée
Whole Lemon Sole, Orange & Brown Shrimp Beurre Blanc, New Potatoes,
Sweetcorn Polenta Cake, BBQ Corn, Romesco Sauce, Courgette Salad, Hispi Cabbage

SIDES

Cauliflower Gratin	£4.00
Roast Potatoes	£4.00
Yorkshire Pudding	£2.00

DESSERTS

Cinnamon Pannacotta, Berry Compote, Mixed Berry Sorbet, Tullie
Pecan pie, Maple Walnut Ice Cream, Maple Gel
White Chocolate and Strawberry Cheesecake, Honey Cake, Marshmallow, Strawberries, Brandy Snap
Chocolate Brownie, Cherry Gel, Chocolate Sauce, Vanilla Ice Cream
Affogato - Vanilla Ice Cream, Double Espresso, Amaretti Biscuit
Chef's Selection of Our Ice Cream/Sorbets.
Norfolk & English Cheeses, Suffolk Gold, Baron Bigod, Black Bomber, Binham Blue, Grapes, Mixed Crackers,
Celery & Chutney (£5.00 Supplement)

This Afternoon's Petit Fours (£4.25 Supplement)

Clotted Cream fudge

Raspberry Pate De Fruit.

Please notify a member of staff of any food allergies or intolerances.

Many of our dishes can be adapted to suit specific dietary requirements. Our team will be happy to help