



## Sunday Best

2 courses £31 | 3 courses £37.5 *with a roast*

Challah bread, caramelised onion butter £5 | Mixed olives **VG** £4.5

Honey & walnut baked Camembert *to share* £18

Ploughman's, Suffolk Gold, ham hock, pickles, bread, piccalilli, Scotch egg, apple £23.5

### Starters

Celeriac & apple, roast hazelnuts soup **VG** £7.5

Scotch egg, chilli jam, crackling £9.5

Fish cake, watercress sauce, girolles £9.5

Cured mackerel, watercress, radish, beetroot, cucumber £10

Roast squash, Beauvale, hazelnuts £10

### Roasts

Suffolk sirloin of beef £25 | Chicken breast £24 | Suet & mushroom roulade **VGA** £22

### Mains

Spiced prince crown squash, creamed white beans, sage **VG** £19

Fillet of cod, herb risotto, spinach, Parmesan, brown shrimp butter £24

Beer battered haddock, scraps, chips, mushy peas, lemon, tartare sauce & pickled onion £19.5

Beef burger, gem lettuce, tomato, smoked brie, maple bacon jam & fries £19.5

### Sides £5

roast potatoes | carrots & parsnips | buttered greens | cauliflower cheese

### Puddings

Dark chocolate croissant pudding £9

Pistachio tiramisu, biscuit, praline £9.5

Pavlova, vanilla chantilly, kirsch cherries £9.5

Gateau, red currant, wafer roll £9

East Anglian cheeses, house chutney, walnuts, red grapes, tomato crackers £16.5

*£5 supplement for sunday best*

Saffron Dairy ice creams & sorbets £3 *per scoop*

vanilla | strawberry | chocolate | rum 'n' raisin | salted caramel | espresso

blackberry sorbet | raspberry sorbet | sherbert lemon sorbet

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team