



Sunday Best

2 courses £32 | 3 courses £38.5 *with a roast*

Mixed olives VG £4.5 | Pumpkin seed focaccia £4.5

Starters

Pork faggots, parsley sauce £10

Crispy white bait, tartare £6.5

Today's soup, pumpkin seed focaccia VG £7.5

Spicy beetroot, leek, walnut VG £8

Carrot & potato pakora, coriander chutney VG £9

Roasts *with all the trimmings*

Hereford beef sirloin £24 | Old Spot pork loin £23

Beetroot & smoked almond Wellington VG £21

Mains

Smoked haddock kedgerree, soft boiled egg £22

Potato gnocchi, butternut squash, sage pangratatto VG £18

Beer battered haddock, beef dripping chips, mushy peas, tartare sauce £19

6oz Hereford beef burger, smoked Cheddar, brioche, truffled mayo, fries £19.5

Buttermilk Suffolk chicken burger, slaw, brioche, maple bacon, fries £19

Sides for the table £8

Smoked Dapple cauliflower cheese | creamed leeks, bacon crumb | seasonal greens

Puddings

Apple, pear & plum crumble, vanilla ice cream V £9

Sticky toffee pudding, vanilla ice cream V £8.5

Affogato, Illy espresso, vanilla ice cream V £6

Chocolate brownie, salted caramel ice cream V £8.5

Coconut rice pudding, quince VG £8

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

vanilla | strawberry | chocolate V | raspberry sorbet | mango sorbet | blackcurrant sorbet VG

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