



## Sunday Best

2 courses £33 | 3 courses £39.5 *with a roast*

Rosemary focaccia, Suffolk rapeseed, aged balsamic £7

### Starters

Roasted squash soup, pumpkin seed pesto, crispy kale £7.5

Roast chicken & leek terrine, date ketchup, toasted sourdough £11

Citrus cured trout, blood orange, fennel, sour cream £11

Salt baked Norfolk beets, pickled blackberry, goat's mousse, candy walnuts VG £9.5

### Roasts

Hereford striploin £25.5 | Suffolk chicken, stuffing £24.5

Hampshire pork, apple sauce, crackling £24.5 | Celeriac steak, vegetarian gravy £19

*All served with roast potatoes, Yorkshire pudding, red cabbage, honey carrots, carrot purée*

### Mains

Brisket burger, double cheese, pickles, burger sauce, brioche, skin on fries £19.5

Crispy cod, whipped peas, caviar, samphire, nori chips £23

Confit sand carrot, yoghurt, crispy carrot, whipped purée, tahini, chickpeas V £19

### Sides for the table £8

cauliflower cheese | red cabbage | roast potatoes

### Puddings

Chocolate tart, salted caramel ice cream V £11

Sticky date pudding, double cream ice cream, sesame tuile, toffee sauce £9.5

Roasted apple crumble, vanilla ice cream, milk crumble £10

Raspberry panna cotta, chamomile syrup, tonka bean custard £10

Ice creams & sorbets £3 *per scoop*

salted butter caramel | double chocolate | vanilla pod

strawberry | Cammas hall raspberry | lemon sherbert | alphonso mango

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