



Sunday Best

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

Starters

- Jerusalem artichoke velouté, focaccia £7.5
- Hummus, pumpkin seeds, garlic oil, onion seed flatbread £7.5
- Maple-glazed pork belly, kohlrabi, chorizo picante jam £10
- Brancaster moules mariniere, house bread £10 | £19
- Wild mushroom, pain au levain, chive, garlic £9

Roasts *with all the trimmings*

- Roast beef sirloin £25 | Roast pork loin £24
- Butternut squash, mushroom & walnut Wellington **VG** £22

Mains

- Battered haddock, minted pea, lemon, tartar, triple cooked chips £19.5
- Cauliflower steak, hazelnut, rosemary £19
- Sea bream, Cullen skink, mussels, leek, fondant potato £24
- Tikka baked cauliflower, saffron, sultana, rainbow chard £19

Puddings

- Sticky toffee pudding, butterscotch, caramel corn £9
- Drunk plum bakewell, plum sorbet £9.5
- Chocolate marquis, amaretti, cranberry sorbet, torched marzipan £9.5
- Passion fruit panna cotta, pineapple, lime meringue, white chocolate £9.5
- Selection of Dann's ice cream & sorbet **VGA** £3 *per scoop*

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