



Sunday Best

2 courses £30 | 3 courses £35 with a roast

Small Plates

Rosemary & red onion focaccia, whipped butter **V VGA** £5

Marinated olives **VG GF** £5

Black garlic hummus, onion seed flatbread **GFA V DFA** £5.5

Beef hash, hens egg, crispy caper, horseradish **DFA** £9

What-a-hoot cured sea trout, wild garlic, samphire **GF DF** £10

Truffled hash brown, chive, manchego **GF V DFA** £9

Soup of the day, pain au levain **VGA GFA** £8.5

Cromer crab, sourdough crumpet, tarragon £10.5

Roasts With All The Trimmings

Roast beef sirloin **GFA DFA** £24 | Roast pork loin **GFA DFA** £23

Butternut squash & mushroom wellington **VG** £21

Mains

Beef burger, brioche, beer and bacon jam, cheddar, triple cooked chips **GFA DFA** £18

Battered haddock, minted pea, lemon, tartar, triple cooked chips **GF DFA** £18

Asparagus risotto, wild garlic, pea, manchego **GF V VGA** £19

Sides £6

seasonal vegetables **GF V** | cauliflower cheese | buttered savoy cabbage **GF VG** | roast potatoes

Desserts

“Nanny kim’s” strawberry and clotted cream scone **V** £10

Sticky toffee pudding, miso butterscotch, caramel corn **V GFA** £9

Rhubarb and custard donuts **V** £9.5

Dark chocolate delice, raspberry, genoise **V** £9.5

Selection of “Danns” ice cream and sorbet **GFA DFA VGA** £3 per scoop

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

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