Sunday Best Mixed olives VG GF $\pounds_{4.5}$ | Pumpkin seed focaccia VG $\pounds_{4.5}$

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

Small plates

Ham hock croquette, minted peas £9 Crab cake, celeriac & apple remoulade £12 Today's soup, pumpkin seed focaccia VG £8 Binham Blue, honeyed pear, radicchio £8 Sweetcorn ribs, chilli, coriander chutney GF VG £9 Marinated heritage tomato, tapenade, Scamorza GF £9

Roasts with all the trimmings

Hereford beef sirloin GFA £24 Old Spot pork loin GFA £23 Beetroot & smoked almond wellington N VG £21

Mains

Plaice fillet, cauliflower, new potatoes, sea fennel £26 Potato gnocchi, cherry tomato, Scamorza GF V £18 Cauliflower schnitzel, black garlic, baby carrot VG £16 60z Hereford beef burger, smoked cheddar, brioche, truffled mayo, fries £18.5 Buttermilk Suffolk chicken burger, slaw, brioche, maple bacon, fries £18

Sharing Sides

pigs in blankets \pounds_7 | creamed leeks, bacon crumb $\pounds 8$ | Smoked Dapple cauliflower cheese \pounds_5

Desserts

Eton mess V £10 Vanilla blancmange, gooseberries VG GF £9 Sticky toffee pudding, Saffron Dairy vanilla ice cream V £8.5 Affogato, Illy espresso, Saffron Dairy vanilla ice cream V £6 Chocolate brownie, Saffron Dairy salted caramel ice cream GF V £8.5

Saffron Dairy Ice Creams & Sorbets £3 per scoop

ice creams - vanilla (VGA), strawberry, chocolate V GF **sorbets**, raspberry, mango, blackcurrant VG GF

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



THE WESTLETON CROWN