

SUNDAY LUNCH MENU

BAR SNACKS

Gordal olives, orange, wild oregano v. £4.25

Bread basket v. n. £4.75

STARTERS

Oak smoked salmon, horseradish crème fraîche, fried capers n. £9.50

Duck liver pâté, toasted sourdough bread, pickled cucumber,
onions, cornichons n. £8.25

Cornish crab salad, ciabatta toasts £9.95

Roasted Romano pepper salad, Suffolk fennel salami,
red chicory, caperberries £7.95

Warm goat's cheese salad, beetroot, olive tapenade toast v. n. £7.50

MAINS

Harissa roasted aubergine, butternut squash, lentil,
pomegranate salad v. n. £14.45

Roast plaice, Café de Paris hollandaise, sea vegetables £17.50

Roast rib of beef, red wine gravy £18.95

Roast leg of marsh fed lamb, red wine gravy £15.95

Roast Suffolk chicken, lemon, garlic, thyme £15.50

*All roast dishes are served with seasonal vegetables,
Yorkshire pudding and roast potatoes*

SIDES

Market salad v. £4.25

Cauliflower cheese £4.50

BRITISH CHEESE SELECTION

Served with grapes, chutney and biscuits

Tuxford and Tebbutt Stilton, Melton Mowbray, Leicestershire

Cow's milk cheese, pasteurised v. n.

Stinking Bishop, Charles Martell & Son, Gloucestershire

Washed rind cow's milk cheese, pasteurised v. n.

Somerset Brie, Lubborn Creamery, Somerset

Soft cow's milk cheese, pasteurised v. n.

Westcombe Cheddar, Tom Calver, Somerset

Hard cow's milk cheese, unpasteurised n.

Ticklemore, Debbie Mumford, Devon

Hard goat's milk cheese, pasteurised v. n.

Blue Monday, Alex James, Thirsk, North Yorkshire

Semi soft cow's milk cheese, pasteurised v. n.

Cornish Yarg, Catherine Mead, Truro, West Cornwall

Semi hard cow's milk cheese, pasteurised v. n.

One cheese £5.00 * Two cheeses £9.50 * Three cheeses £14.00

DESSERTS

Chocolate hazelnut brownie, vanilla ice cream,

hot chocolate fudge sauce v. n. £6.95

Flourless berry and Bramley apple nut crumble,

coconut ice cream ve. n. £6.95

Salted caramel panna cotta, grilled peach, pistachio brittle ve. n. £6.50

Sticky toffee pudding, butterscotch sauce, clotted cream v. £6.95

Treacle tart v. n. £6.95



V. VEGETARIAN / VE. VEGAN / N. CONTAINS NUTS

Should you require any allergy information on any of our dishes please ask a member of the team.

All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.