



SUNDAY ROASTS

Enjoy either two courses for £25 or three for £30

Marinated olives (VG) £5

Salted Almonds £4

Pink Hugo Spritz £10

Bloody Mary £10.50

Paloma 0% £8

STARTERS

Beetroot cured salmon, pickled cucumber, horseradish cream

Chopped English tomato & burrata toast, basil, garlic, olive oil (V) (VG on request)

Smoked haddock fish cakes, shaved fennel, cucumber, lemon, caper mayonnaise

Chicken liver parfait, confit onion & sherry marmalade, toast

Pork & venison sausage roll, HP sauce

ROASTS

All served with roasties, brown butter parsnip purée, Suffolk kale, slow roast carrots, Yorkshire pudding, gravy

Dry aged Angus beef sirloin

Free range Yorkshire chicken

Old Spot pork belly

Sweet potato, field mushroom & lentil Wellington (V) (VG without Yorkshire pudding)

‘Ultimate Roast’

Angus beef sirloin, Yorkshire chicken, Old Spot pork belly, served with all the trimmings
£5 supplement

MAINS

Salmon niçoise, Kalamata olives, green beans, soft egg, confit tomato, mustard dressing

Beer battered haddock, mushy peas, tartare sauce, lemon, fries

Steak & ale pie, buttered kale, creamed potatoes, gravy (VG upon request)

Cotswold white chicken schnitzel, cos lettuce & fennel salad, aioli

FOR THE TABLE

Honey roast Suffolk parsnips (V) £4

Old spot pork stuffing, herb & confit onion £4

Cauliflower cheese, aged cheddar sauce, chives (V) £5

Pigs in blankets, smoked bacon, Cumberland sausage £3.5

DESSERTS

Vanilla cheesecake, strawberry compote (V)

Sticky toffee pudding, toffee sauce, vanilla ice cream (V)

Dark chocolate pot, crème fraîche, honeycomb (V)

Vegan passion fruit cheesecake, tropical fruit salad