



SUNDAY ROASTS

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

Marinated olives (VG) £5

Elderflower & Grapefruit Spritz £9.5

Salted Almonds £4

Bloody Mary £10

Paloma 0% £7.5

STARTERS

Beetroot, blue cheese & apple salad, endive, gem, beetroot dressing

Hummus, roasted chickpeas, flatbread (VG)

Fried calamari, saffron aioli, lime, chilli

Buttermilk fried chicken, hot sauce, blue cheese mayonnaise

Prawn cocktail, cos, cucumber, apple, Marie Rose

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, beef, chicken, pork belly & all the trimmings
£5 supplement

MAINS

Pumpkin tortellini, sage, roast squash, capers, brown butter, parmesan (V) (VG upon request)

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

EPT cheeseburger, onion, pickle, lettuce, burger sauce, fries (*add bacon 50p*)

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)

Half baked cookie, vanilla ice cream (V)

Ice creams & sorbets (V)