

# SUNDAY MENU

## STARTERS

### Soup

Creamed celeriac, apple panna cotta, mint infused celery 7.00

### Rabbit

Loin wrapped in bacon, poached pear, red wine jus 14.00

### Monkfish

Curried, red onion fritta, burnt lemon butter sauce 13.00

### Salmon

Tartare, candied peach, horseradish crème fraiche chilli jam 12.00

### Salad

Beetroot, bulgur wheat, black berries, blue cheese croquette 9.50

### Oysters

On ice, lemon, shallot vinegar & tabasco 8.00

## MAINS

### Risotto

Roast pumpkin, mascarpone, pumpkin seeds, crispy sage & parmesan (v) 14.50

### Cod

Pan fried, parsley lemon crust, onion puree, crispy leeks,  
chive & garlic cream 22.00

### Roast Sirloin of Hampshire Beef

Creamed horseradish, Yorkshire pudding, gravy 21.00

### Roast Belly of Middle White Pork

Apple sauce, Yorkshire pudding, sage gravy 18.50

### Whole Suffolk Free Range Chicken for Two

Bread sauce, pigs in blankets, Yorkshire puddings, gravy 39.00

### Slow Braised Lamb Shank

Yorkshire pudding, mint sauce 24.00

### Roast Butternut Squash & Feta Wellington

Served with all the vegetarian friendly roast accompaniments (v)(vegan option available on request) 16.50

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens, (v) vegetarian (vg) vegan (pb) plant-based

**All roasts are served with:**

Whole grain mustard cabbage  
Garlic roast carrots  
Buttered kale  
Beef dripping roast potatoes  
Roasted cauliflower gratin  
Red wine jus

**SIDES**

Garlic mash, bone marrow butter 5.00  
Pan fried broccoli, crispy shallots (v) 5.00  
Hand cut chips (vg) 3.50  
Fries (vg) 3.50

**DESSERT**

**Bread & Butter Pudding**

Amaretto bread & butter pudding, caramelised figs, vanilla anglaise 7.50

**Parfait**

Peanut butter parfait, black currant jelly, chocolate ganache 8.00

**Pie**

Spiced apple pie, vanilla custard 7.00

**Tart**

Burnt passion fruit tart, milk chocolate tart 8.00

**Roulade**

Prune & Armagnac roulade, almond granola, anise cream 8.50

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