

SUNDAY 31
MARCH 2024



STARTERS

Wild mushroom soup with garlic and herb croutons (gf) (v)

Cold Seafood Platter

(Poached salmon, pickled cockles, Norwegian prawns, smoked mackerel, Mary Rose) (gf) (df)

Chicken liver parfait, apple and cider chutney, warm toast, pickled grapes

Deep-fried whitebait, cajun and lime mayo, salad leaves

Sweet potato bhaji, korma mayonnaise (gf) (ve)

MAINS

Our Highly Acclaimed Sunday Roasts

Roast shoulder of British spring lamb

Roast Norfolk turkey with pistachio and black pudding stuffing

Roast prime rump of British beef

Roast loin of succulent pork with crisp crackling

Chef's own cranberry and nut roast (ve) (df)

All served this week with Yorkshire pudding, roast Norfolk potatoes, honey roasted roots, leek and broccoli gratin, seasonal vegetables.

Our Sunday roasts can now be made totally gluten-free – just ask your server

Our legendary steak and kidney suet pudding, mash or roast potatoes or chips and seasonal vegetables

Classic burger or cheeseburger, coleslaw, onion ring, skinny fries

Roasted hake, bacon, new potatoes, peas, leeks and braised little gem (gf) (df)

Superfood Salad

(Avocado, feta, tenderstem broccoli, toasted seeds, pomegranate, couscous, cherry tomatoes) (vea)

DESSERTS

Cadbury's Creme Egg cheesecake, vanilla ice-cream or pouring cream

Pear frangipane tart, crème Anglaise

Alabama chocolate fudge cake, chocolate sauce, chocolate ice-cream (gf)

Whisky and marmalade bread and butter pudding, vanilla ice-cream or pouring cream

Berryfruit Eton mess with fruit coulis (gf)

Mango and coconut slice, raspberry sorbet. (ve) (gf)

1-course £18.95

2-courses £23.95

3-courses £27.95

Children's set roast dinner and our child's menu are also available

(gf) = gluten free (ve) = vegan (vea) = can be adapted to vegan (df) = dairy free (v) = vegetarian