



Roasts

Roast leg of lamb with your choice of rich red wine gravy or red wine mint cream

Roast Norfolk turkey with cranberry and sage stuffing

Roast rump of beef cooked to your liking

Roast loin of pork with crisp crackling

Chef's own nut, lentil, apricot, and cumin nut roast (ve) (gf)

All served this week with Yorkshire pudding, roast Norfolk potatoes, carrots and parsnips, leek gratin, carrot and swede mash, carrots and savoy cabbage

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

Desserts

Syrup sponge pudding with lashings of custard (gf)

Chocolate fudge cake served with pouring cream

Rhubarb and strawberry cheesecake served with Chantilly cream (gf)

Raspberry and gin cheesecake served with fresh berries (gf) (ve)

1 Course £16.95 2 Courses £19.95

(gf) = gluten free

(ve) = vegan