



## Sunday Menu

### Starters

Soup of the Day (GF) (V)	£6.50	Crispy Hen's Egg Asparagus, hollandaise, parmesan	£8.00
Corn Fed Chicken, Ham Hock Terrine homemade piccalilli	£8.00	Salmon, Crab, Avocado (GF without toast) toast	£8.50
Gin and Tonic Cured Trout apple, cucumber, raspberry	£8.50		

### Mains

Black Treacle Sirloin of Beef £21.00 (GF)      Roast Loin of Suffolk Pork £17.00 (GF)

Lemon & Thyme stuffed Spatchcock Chicken for 2 to share £28.00

Wild Mushroom & Parmesan Risotto £15.00

Loch Duart Salmon, carrot, pearl onion, asparagus, lemon emulsion £19.00

All of our roasts are served with tender stem broccoli, honey roasted parsnips, chantenay carrots, roast potatoes, red cabbage, cauliflower cheese & Yorkshire pudding.  
(GF without cauliflower cheese and Yorkshire pudding)

### Desserts

Lemonade & Raspberry Jelly lemon textures	£8.00	Caramelised Peach Homemade amaretto ice-cream, toasted granola	£8.00
Chocolate Delice salted caramel, praline	£8.00	Cheese Board Norfolk Tawny, Suffolk Blue, Cornish Brie served with Quince & Artisan Biscuits	£10.50
Orange Marmalade Cheesecake	£8.00		

Our produce is sourced locally and in season in so far as is possible. All eggs used are free range. Please notify your server of any dietary requirements. A service charge of 12.0% will be added to tables of eight or more. 100% of all service charges paid will go to our service team.