



SUNDAY LUNCH

2 Courses £23 / 3 Courses £28

Amuse Bouche

House Bread & Butters

Roasted White Onion Velouté, Shallot, Chive, Crotons

Salted Cod Croquette, Cauliflower, Quail's Egg, Curry Emulsion

Game Terrine, Parma Ham, Blackberry, Herb Salad

SUNDAY ROASTS

All are Served with Roast Potatoes, Yorkshire Pudding, Tenderstem Broccoli & Gravy

Roast Free-Range Chicken

Free range chickens allowed to roam freely over 40 acres of Suffolk meadows, they are free to peck, graze and engage in their natural behavior. They grow slowly over 12 weeks on an additive-free diet.

Surrey Farm Rump of Beef

Carefully selected from the best farms across England and then processed at Surrey Farm. Grass fed, 21 days matured.

Sea Bream

Fillet of Sea Bream, Crushed Potato, Tomato, Tenderstem, Salsa Verde

Vegetarian Nut Roast

Squash, Roast Potatoes, Yorkshire Pudding, Tenderstem Broccoli, Porcini Gravy

SIDES

Honey Roasted Carrots & Parsnips £4 / Seasonal Greens £4 / Rocket, Pear, Parmesan Salad £4

Extra Roasties £1.5 / Extra Yorkshire Pudding £1 / Extra Gravy £1

DESSERT

Salted Caramel Brownie, Toffee, Vanilla, Honeycomb

Cinnamon Panna Cotta, Poached Pear, Spiced Crumble

Selection of Artisan Cheeses, Traditional Garnishes [+£5]