

STARTERS

Tomato & Watermelon Gazpacho, Feta Cheese (V)(GF)	8
Padron Peppers, Sweet Potato Hummus, Grilled Flatbread (VG)(S)	9
Whole Globe Artichoke, Romesco, Vinaigrette (V)	9
Smoked Salmon Bruschetta, Grilled Sourdough	9
Potted Smoked Eel Pate, Pear Chutney (GF) Grilled Sourdough	9
Burrata, Heritage Tomato, Grilled Peach, Walnut Pesto (N)(V)(GF)	12

SUNDAY ROASTS

All Served With Glazed Carrots & Parsnips, Roast Potatoes, Greens, Yorkshire Pudding, Gravy

28 Day Aged Hereford X Beef Rump, Horseradish Sauce 22
Free Range Blythborgh Pork Shoulder, Apple Sauce 21
Free Range Chicken Leg, Honey & Mustard, Chipolatas, Herb & Onion Bread Sauce 19
Lentil & Celeriac Nut Loaf, Vegan Yorkshire Pudding, Vegan Gravy (VG) (N) 16

MAINS

Whole Atlantic Lemon Sole, Potato & Herb Salad, Cherry Tomato Compote Roast Butternut Squash, Beets, Tahini Labneh, Toasted Fregola, Sumac, Toasted Seeds (V)(N)(S) Breaded Haddock & Fries, Minted Mushy Peas, Tartare Sauce Mussels, Bacon, Shallots, White Wine, Cream, Herbs, Fries (GF)	21 16 16. 5 16. 5
SIDES	
Grilled Buttered Bread (V)	4.5
Skinny Fries / Sweet Potato Fries (VG)	5
Baby Gem, Avocado, Vinaigrette (VG)(GF)	5
Buttered Greens (V)(GF)	5
Roast Potatoes (V)	5
PUDDINGS	
Vegan Raspberry Cheesecake, Fresh Cherries	8.5
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream	8.5
Chocolate Lava Cake, Honeycomb Ice Cream	8.5
Eton Mess, Strawberry Ice Cream, Mint (GF)	8.5
Ice Cream & Sorbet; Vanilla, Vegan Vanilla, Chocolate, Vegan Chocolate, Strawberry, Honeycomb,	

Vegetarian (V) Vegan (VG) Nuts (N) Gluten Free (GF) Peanuts (P) Sesame (S)

Kindly note that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your server know before ordering if you have any allergies or intolerances.

Salted Caramel, Pistachio, Coconut, Mango Sorbet, Lemon Sorbet, Raspberry Sorbet 2.5 per scoop

A discretionary service charge of 12.5% will be added to your bill.