



## Sunday

2 courses £30 | 3 courses £35 with a roast

### Small Plates

Crusty bread, wild garlic butter V £5 | Nocellara olives DF VG GF £4.5

Pickled anchovy fillets, black olive & manchego crumb £5

Soup of the day VG DF GFA £6.5

House old spot pork sausage, black beans, chilli & herb salsa GF DF £8

Chickpea panisse, spring onion, wild garlic GF VG DF £8

Norfolk crab, sourdough crumpet, kohlrabi slaw £9.5

### Roasts *with all the trimmings*

Spring lamb £23

Hereford beef striploin £24

Vegetarian or vegan nut roast V VG £21

### Mains

Battered haddock, pea & rocket salad, triple cooked chips, tartare £19

Brisket burger, monterey jack, gherkin, sauerkraut, mustard mayo, fries GFA DFA £18.5

Cauliflower steak, carrot & tahini purée, radish salad, chimichurri £18

Gilt head bream, asparagus, caper butter £23

### Sides to share £7

cauliflower cheese | pigs in blankets

### Desserts

Rhubarb crumble, vanilla ice cream, whipped custard V DG GFA

Millionaires shortbread mousse, chocolate honeycomb, salt caramel

Warm coconut rice, torched pineapple, mango sorbet VG DF GF

Sticky toffee pudding, butterscotch, vanilla ice cream V

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill