

Sunday lunch 19th November

12pm to 3pm

Starters

Pea & fresh mint soup, served with bread & butter (GFA) (VGA)

Seafood tower of prawns, crayfish & smoked salmon with lemon aioli (GFA) (DFA)

Chicken liver, wild mushroom & chestnut pâté. Served with sourdough & red onion marmalade (GFA)

Haloumi fries with chilli tomato chutney (V)

Fish & Chips

Haddock in a Nethergate craft lager batter with hand cut chips,
mushy peas & homemade tartare sauce (£15.99) (DF)

Roasts

Roast Suffolk sirloin of beef (GF) (DF)

Roast Essex loin of pork with crackling (GF)

Roast British rolled leg of lamb (GF)

Nut roast with mushroom gravy (V) (VGA)

Served with

Roast potatoes & honey roasted carrots (VGA) (GF) (DFA)

Leeks, greens & broccoli (VGA) (GF) (DFA)

Black Bomber cauliflower cheese (V) (GF)

Rich homemade gravy (GF) (DFA)

Yorkshire pudding (V)

Extras

Winter braised red cabbage £2.50 (GF) (DFA) (VG)

Brussels sprout, roasted chestnut & cranberry medley £3 (V) (GF) (VGA)

Homemade Desserts

Blood orange brûlée with cinnamon sugar & cranberry shortbread (GFA)

Warm treacle tart with clotted cream

Baked Alaska - Traditional sponge topped with salted caramel ice cream & toasted Italian meringue.

Finished with a hot caramel sauce (GF)

Wild blueberry & Suffolk gin cheesecake

One course £18 | Two courses £25 | Three courses £32

Don't fancy a roast? Please ask what sandwiches are available today

(V) Vegetarian (GF) Gluten free (VG) Vegan (DF) Dairy Free (+A) Allergen alternative available

If you have any food allergies or intolerances, please ask us for information on the ingredients in your meal. We can often adapt dishes to suit

All items made in a kitchen which handles all named allergens, we cannot guarantee anything to be 100% allergen free.