



SUNDAY LUNCH MENU

SNACKS

TOASTED CORN - 4.5 **MARCONA ALMONDS** - 4.5 **GREEN OLIVES** - 4.5
GRAIN CULTURE SOURDOUGH BREAD - smoked butter - for two - 5

STARTERS

HOUSE MADE PORK 'COPPA'- grilled medjool dates, mustard frills, walnut oil - 10
CURED HALIBUT - pickled rhubarb, lime, marcona almond, elderflower - 11
GRILLED CORNISH SARDINES - wild garlic gremolata, rocket, charred lemon - 14
AGED HEREFORD BEEF TARTARE - smoked egg yolk puree, chives, gherkins, carta musica - 12
MOZZARELLA BURRATA - marinated courgettes, preserved lemon, fresh red chilli - 12

ROASTS

ROAST SOMERSHAM PORK LOIN Bramley apple sauce - 23	GRILLED NORFOLK BLACK FACE LAMB mint sauce - 26
AGED HEREFORD BEEF SIRLOIN horseradish sauce - 26	ROASTED AUBERGINE nut & herb crumble - 18
ROASTED SPRING VEGETABLE TART green sauce- 18	WHOLE GRILLED SEA BREAM parsley, capers, charred lemon - 23

**ALL SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES, GREENS,
YORKSHIRE PUDDING, GRAVY & SAUCES**

SIDES

WHOLE CAULIFLOWER & CHEESE - herb breadcrumbs - 8
SLOW COOKED LEEKS - binham blue, hazelnut granola - 8

DESSERTS

CARAMEL TART - orange, creme fraiche, milk crumb - 9
RHUBARB 'ALASKA' - poached rhubarb, vanilla ice cream, orange oil, szechuan pepper, meringue - 9
CARAMELISED LEMON TART - blackberries, creme fraiche - 9
STICKY TOFFEE PUDDING (GF) - vanilla mascarpone, salted caramel - 9
'AFFOGATO' VANILLA ICE CREAM - biscotti, hot espresso - 6
SELECTION OF 3 BRITISH CHEESES - biscuits, chutney - 12
SELECTION OF HOUSE MADE SORBETS/ICE CREAMS - 7

Please inform us of any allergies or dietary requirements as our menu may contain traces of allergens.

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