

# Sunday Menu

## Fish

High Quality Fresh Daily Delivered Fish from our Trusted Suppliers

### Halibut (GFA)

Mixed nuts, Herb crusted Halibut served with a mussel veloute and vegetable ratatouille.

£24.<sup>95</sup>

### Crispy skin seared salmon (GF)

New England clam chowder, (parmentier potatoes, crispy pancetta) and braised fennel.

£20.<sup>95</sup>

### Whole Lemon Sole (GF)

Caper beurre noisette, samphire, broccolini baby potatoes, charred lemon.

£32.<sup>95</sup>

## Sunday Roast

All Our Sunday Roast Served with.

Duck Fat Roast Potato, Honey Glazed Carrot and Parsnip. Braised Savoy Cabbage, Seasonal Greens, Stuffing, Pigs in Blanket, Yorkshire Pudding, Homemade Rich Meat Gravy

### Suffolk Roast Pork Belly

£22.<sup>95</sup>

### Roast Chicken

£22.<sup>95</sup>

### Marsh Roast Lamb Rump

£24.<sup>95</sup>

### Roast Sirloin of Beef

£24.<sup>95</sup>

### Mixed Roast

£29.<sup>95</sup>

### Vegetarian Nut Roast

Roast Potato, Honey Glazed Carrot and Parsnip, Seasonal Greens, Yorkshire Pudding, Sage and Onion Stuffing, Veggie Gravy

£19.<sup>95</sup>

## Sides

Duck Fat Roast Potatoes, Veggie Roast Potatoes, Honey Glazed Parsnips, Baby Carrots, Seasonal Greens, Braised Savoy Cabbage, Yorkshire Pudding, Pigs in Blankets, Pork Stuffing, Sage & Onion Stuffing, Cauliflower Cheese.

£5

Truffle Cauliflower Cheese, Truffle Parmesan Fries

£7

### Notice

Please Allow Extra Time as We Freshly Prepare our Food and Cook to Order  
Any Allergies or Dietary Requirements Please Speak to a Member of Staff

