



## April Sunday Lunch Menu

Served 12pm – 6pm

One Course £20    Two Course £25    Three Course £28

### STARTERS

**Soup of The Day** Artisan Bread (V/GF)

**Trio of Dips and Pitta** Taramasalata, Tzatziki & Hummus

**Classic Prawn Cocktail** Buttered Bread, Charred Lemon (\*GF\*)

**Homemade Chicken Liver Pate** Toasted Loaf, Red Onion Marmalade (\*GF\*)

**Pan Fried Garlic Mushrooms** Ciabatta, Garlic and Stilton Cream (V)

**Crispy Whitebait** Homemade Tartare Sauce, Lemon

**Pil Pil Prawns** Ciabatta (\*GF\*)

**Crispy Chilli Beef** Asian Salad, Sweet Chilli Sauce

**Pan Fried Garlic Chorizo** Ciabatta

### MAINS

**Roast Rump of Beef** Roast Potatoes, Yorkshire Pudding, Seasonal Veg, Pan Gravy

**Pan Fried Chicken Supreme** Roast Potatoes, Sausage Meat, Seasonal Veg, Pan Gravy

**Roast Lamb Shoulder** Roast Potatoes, Stuffing, Seasonal Veg, Pan Gravy

**Slow Cooked Crispy Pork Belly** Roast Potatoes, Seasonal Veg, Pan Gravy

**Pan Fried Cod Fillet** Roasted Potatoes, Seasonal Veg, Chive Butter

**Butternut Squash and Spinach Pie** Roast Potatoes, Seasonal Veg, Pan Gravy (V)

### DESSERTS

**Warm Chocolate Brownie** Vanilla Pod Ice Cream (V/GF)

**Homemade Sticky Toffee Pudding** Toffee Sauce, Pouring Cream (V)

**Cheesecake of the Day** Pouring Cream (V)

**Crumble of the Day** Custard (V)

**Irish Crème Brule** Shortbread Biscuit (V/GF)

**Selection of Norfolk Cheeses** Crackers, Chutney (£2 Supplement)

For those with a smaller appetite...

#### Small Main Course

Roast Potatoes and Seasonal Vegetables

One Course £15.00 Two Course £20 Three Course £23