



March Sunday Lunch Menu

Served 12pm – 6pm

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

STARTERS

Soup of The Day Artisan Bread (V/GF)

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)

Burrata and Mortadella Crostini Pistachio Pesto, Rocket

Plaice Goujons Tartare Sauce, Charred Lemon

Paneer Tikka Mixed Leaves, Mint Yoghurt (V)

MAINS

Roast Sirloin of Beef Roast Potatoes, Yorkshire Pudding, Seasonal Veg, Pan Gravy

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

Toad in the Hole Creamy Mash, Seasonal Veg, Onion Gravy

Pan Fried Fillet of Sea Bass Roasted Potato and Courgette, Tomato and Chervil Butter

Creamy Wild Mushroom Stroganoff Parmesan, Rosemary and Red Pepper Polenta Chips (V)

DESSERTS

Chocolate and Black Cherry Brownie Cherry Ice Cream (V)

Toffee and Banana Creme Brule Shortbread (V)

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 Plated Roast Beef or Roast Lamb

Roast Potatoes and Seasonal Vegetables

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

All starters and desserts from the main menu are available to order as substitutes.