



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)

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)

MAINS

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

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

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

Roast Pork Belly Roast Potatoes, Seasonal Veg, Pan Gravy

Pan Fried Salmon Fillet Roasted Potatoes, Seasonal Veg, Hollandaise and Chive Sauce

Vegetable Pot 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