



September 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*)

Pan Fried Garlic Chorizo Ciabatta

MAINS

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

Honey Roast Gammon, Roast Potatoes, Seasonal Veg, Pan Gravy

Roast Rolled Belly Pork Roast Potatoes, Stuffing, Seasonal Veg, Pan Gravy

Pan Fried Cod Loin New Potatoes, Seasonal Veg, Chive Hollandaise

Brie and Broccoli Pie Mash, Seasonal Veg, Onion 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

Beef or Gammon

Roast Potatoes and Seasonal Vegetables

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