



Sunday Lunch - Sample Menu
1pm – 3pm

Beer and treacle bread, salted butter

Marinated Norfolk quail, potato and Jerusalem artichoke salad, mustard lentils £10

Lavinton lamb faggot parsley root puree and crisp, onion gravy £7

6 Brancaster oysters, lemon and shallot vinegar £14

Line caught mackerel on toast, spicy tomato sauce £9

Caramelised onion tart fine, whipped fourme d'Ambert, Botija olive £9

Arthur Howell rump of beef,

Or

Lavinton lamb leg

Duck fat roast potatoes, greens, roast carrot, Yorkshire pudding and gravy £20

Fillet of salmon, crab and dashi sauce, Charlotte Potatoes, gem lettuce and sea beet £26

Roast Abalone mushroom, cordyceps, roast carrot, button mushroom sauce £20

All served with buttered greens

Breaded plaice and fries, garden peas, tartar sauce, lemon £16

Banana crème caramel £6

Blueberry Cheesecake, lemon verbena £8

Chocolate and coffee mousse, milk jelly, blackberries £8

Frangipane tart, whipped crème fraiche £8

Raspberry sorbet, lemon verbena £7

Comté cheese, apple chutney with pecan, raisin and sesame seed loaf £10