



Sunday Lunch Sample Menu

Gordal olives £4

Salt cod croquettes, parsley mayonnaise £5

Salmon pate, focaccia £4

Fried polenta, manchego £4

Sweet corn ribs, kimchi emulsion £4

Duck terrine, cherry, Pedro Ximenez Sherry, duck liver, duck fat brioche £12

Charred mackerel, melon, lime £11

Burrata, greengage, fig oil, sumac madeleines £11

Cauliflower and blue cheese soup £7

Roasted 40-day aged sirloin, roast potatoes, roast carrot, Yorkshire pudding and gravy £25

Roast loin of pork, roast potatoes, roast carrot, Yorkshire pudding and gravy £22

Served with vegetables and cauliflower cheese

Halibut, broccoli, sesame, Japanese cabbage £32

Brancaster crab thermidor, chicory salad, new potatoes £22

Half Wells lobster, tarragon, chips, salad £25

Beer battered haddock, chips, tartare sauce, caviar, £20

BBQ sardines, basil pesto, garden herb salad £19

Shallot and walnut tart, Norfolk sprouting broccoli, parmesan cream £14

Chips £5

Norfolk Peer potatoes, mint pesto £5

Roast Savoy cabbage, tarragon butter £5

Isle of Wight Heritage tomatoes, pesto, pickled shallots £5

Summer beans and peas, crème fraiche £5

British cheese selection £14

Fig leaf crème brûlée £9

Dark chocolate terrine, candied almond, coffee ice cream £11

Honeycomb bavaois, raspberries, lemon verbena £11

Strawberry and mascarpone tart, hazelnuts, vanilla £10

A 12.5% discretionary service charge will be added to your bill.
For all allergen information, please speak to a member of the team