

SUNDAY MENU

SNACKS

Gordal piquanté olives (F,N,S)	3/6	Scallop in blanket, burnt apple trout roe (D,F,MO)	7
Gilda sourdough, salted butter, balsamic & rapeseed oil (D,G,S,V)	6	Buttermilk chicken thigh, siracha & lime glaze (D,G)	6

SMALL PLATES

Roasted parsnip soup, hot honey, sourdough (G,VVG) Vegan without butter	9	Heritage beetroot carpaccio, walnut pesto, pomegranate, poached pear (N,VG)	11
Pork & wild mushroom terrine, piccalilli, grilled sourdough (C,E,G,M)	11	Hickory smoked salmon, yuzu mayonnaise, caper berries, buckwheat pancake (D,E,F,G)	12
Coronation chicken scotch egg, curried apricot mayonnaise (D,E,G)	12	Crispy sweet chilli beef, toasted sesame seeds (G,SS)	14
Classic prawn cocktail, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M) 12			

LARGE PLATES

Roast Norfolk turkey breast, chestnut & orange stuffed leg (D,E,G,N,S)	24
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	25
Roast Sirloin of dry aged beef (D,E,G,S)	27
Combination roast, roast Sirloin & roast pork (D,E,G,S)	30
Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (G,N,S,VVG)	20

All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M,P)

LARGE PLATES

Beer battered fish & chunky chips, fresh peas, tartare sauce (D,E,F,G)	21
Roast loin of cod, clam & bacon chowder, toasted hazelnuts (C,D,F,MO,N)	25
Red onion tart tatin, roasted lions mane mushroom, smoked yoghurt, chestnut crumb (G,SY,VG)	22

THE GRILL

225g Dry aged sirloin steak (D), choice of sauce	24
225g Dry aged fillet steak (D), choice of sauce	32
Rump steak cheese burger, tomato & bacon jam, gherkin ketchup, skinny fries, coleslaw (C,D,E,G)	21

SIDES

Skinny fries (V) - Roasted sprouts, chestnuts & pancetta (D) - Tossed mixed salad (M,S,V) -
 Skinny fries, rosemary salt, paprika mayo (E) - Honey roast parsnips (D,V) - | All 5
 Pigs in blankets (D,F,G,S) | 7.5

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

A discretionary service charge of 10% will be added to your table. All prices include VAT.

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH,
 G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS,
 P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY,
 V - VEGETARIAN, VG - VEGAN)