



## Sample Sunday menu November

**Two courses - 28**

**Three courses - 35**

**Padron peppers** - chipotle chilli - 5

**Roasted garlic hummus** - rose harissa - 6

**Artisan Sourdough** - 5.5

**Chorizo** - blossom honey - 5

**Nocellara del Belice olives** - 4.5

**Cauliflower soup** - crème fraiche, rocket pistou

**White Lake Farm goats' cheese** - heritage beetroots, walnut, clementine

**Citrus cured salmon** - yoghurt, dill, kohlrabi, horseradish

**Creedy Carver chicken liver parfait** - Orchard chutney, toasted sourdough

**Smoked mackerel pate** – horseradish yoghurt, cucumber, apple jelly

**Roast sirloin of Shorthorn beef** - beef fat roast potatoes, Yorkshire pudding, gravy

**Roast Suffolk lamb leg** - beef fat roast potatoes, Yorkshire pudding, gravy

**Roast free-range chicken** - beef fat roast potatoes, Yorkshire pudding, stuffing, gravy

**Jerusalem artichoke risotto** - ricotta, toasted hazelnuts, extra virgin olive oil

**Tanner's beer battered fish and chips** - crushed peas, lemon, tartare sauce

**Line caught Cornish pollack** - haricot beans, tenderstem broccoli, shellfish sauce

**Sticky toffee sundae**

**Ice cream and sorbets**

**Vanilla crème brûlée**

**Selection of British cheeses** (£4 supplement)

**70% Saint Domingue chocolate delice** - hazelnut feuilletine, salted milk sorbet

**Tahitian vanilla bread and butter pudding**

**Bramley apple and blackberry crumble** - clotted cream

**IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER PRIOR TO ORDERING**

Please ask a member of staff for our vegetarian and vegan menu if required.

Please note a discretionary service charge of 12.5% will be added to the final bill

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.