

# Sunday Lunch

Hors d'oeuvres

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Roasted red pepper and goats cheese tian, pesto dressing,  
walnut and gherkin crumble \* V

Pan seared Norfolk wood pigeon, beetroot purée,  
granola crumb parma ham, apple batons, orange and thyme dressing DF

Smoked salmon and prawn tian, tomato and cucumber salsa,  
pea shoot and endive salad

Duck leg, pistachio and roast red pepper terrine, prune purée,  
toasted brioche, pickled apple star anise salad

Locally smoked haddock and spinach tart, curry ice cream,  
pea shoot and endive salad

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Roast rib of beef, Yorkshire pudding, duck fat roast potatoes, roasted parsnips,  
chantenay carrots, hispi cabbage, celeriac purée, roast gravy

Gloucester Old Spot roast pork, crackling, château potatoes,  
sage and roast onion stuffing, roasted root vegetables and pan gravy

Sea bass, lemon and parsley polenta, roast vine tomatoes,  
char grilled courgettes, harissa dressing \*

Pan seared Swannington shot partridge breast, bacon savoy cabbage,  
parmentier potatoes, parsnip purée, pickled turnip, shallot jus \*

Rösti potato pancake, wilted and cultivated mushrooms, spinach, Binham blue,  
roast root vegetables, pickled apple salad (v)

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**2 Courses £22.00**

**3 Courses £28.00**

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La cafetière, cappuccino, latte or espresso coffee and petits fours  
**£3.00 per person**