

Special Sunday Lunch Menu

3 Courses for £34.50

Hors d'œuvre and Amuse Bouche

To Start

Portobello mushroom topped with goat's cheese, candied walnuts and red onion **GF V**

Minted lamb shoulder bon bon, smoked paprika emulsion, herb oil, rocket salad **DF**

Crayfish mousseline wrapped in marinated cucumber, melba toast, lemon and chive mayonnaise **GF***

Garlic buttered tiger prawns, toasted brioche, tomato and mango salsa, peashoots

Melon and parma ham, raspberry vinaigrette, pine nuts, micro leaves **GF DF V***

To Follow

Roast Sirloin of beef, Yorkshire pudding, duck fat roast potatoes, seasonal vegetables, carrot and white onion purée, roast gravy **GF* DF**

Roast pork loin, duck fat roast potatoes, seasonal vegetables, sage and onion stuffing, apple purée, crackling, roast gravy **GF* DF**

Seared salmon fillet, sautéed new potatoes, wilted spinach, petits pois, light thermidor sauce **GF**

Pan fried pheasant breast, rosemary roast new potatoes, glazed carrots, savoy cabbage, red wine jus **GF DF**

Mediterranean marinated cherry tomato and basil puff pastry tart, harissa new potatoes, mustard dressing **DF V**

Desserts

Mille feuille filled with vanilla crème pâtissière, pecan praline crumb, muscovado roast fig **V**

Dark chocolate delice, salted caramel sauce, cocoa and orange tuile, coffee ice cream **GF***

Ube and vanilla panna cotta, toasted coconut, calamansi sorbet **GF**

Blueberry and raspberry cheesecake, biscoff base, cardamom and mint sorbet **GF* V**

Plum and bramley apple walnut crumble, cinnamon ice cream **DF* V**

Selection of homemade ice creams and sorbets **GF DF* V**

European and Tropical fruits **GF DF V**

please mention if you would like this served with or without fruit sorbet

Norfolk and British Artisan cheese, celery, grapes & Norfolk chutney **GF* V**

GF Gluten Free Dishes

GF Can be made gluten free*

DF Dairy free

DF Can be made Dairy free*

V Vegetarian