

## SUNDAY MENU

### FAMILY SHARING ROAST

full joint & all the trimmings, serves 4 (pre-order required)

99

#### FOR THE TABLE

<b>Warm Bread (v)</b> Netherend farm salted butter	5	<b>Rosemary Baked Camembert (v)</b> toasted sourdough, molasis, pomegranate salsa, toasted almonds	19
<b>British Charcuterie Board</b> cured meats, cheese, olives, pickles and toasted bread	25/40	<b>Salmon Gravalax Board</b> house cured salmon gravalax, horseradish cream, pickled fennel, capers & bread	25/40
<b>STARTERS</b>			
<b>Pressed Foie Gras</b> Cabernet Sauvignon jelly, hazelnut sable, raisin puree	19	<b>Onion &amp; Beetroot Tatin</b> stilton cheese & beetroot glaze	15
<b>Smoked Mackerel</b> Rhubarb Puree, apple & horseradish panacotta	16	<b>Pan Fried Cod Cheeks</b> garlic chilli oil & smoked paprika	16
<b>Red Mullet Escabeche</b> pickled vegetables & olive crumb	15	<b>Flaming Chorizo</b> sherry viñegar & toasted almonds	17
<b>Salt Beef</b> mustard mayo, pickles & toasted sourdough	15	<b>Whole Grilled Shell on Prawns</b> white wine tomato sauce served with toasted sourdough	18
<b>Classic Prawn Cocktail</b> Marie Rose sauce and buttered brown bread	15	<b>Scallops &amp; Pork Belly</b> silverskin onions, peas, cauliflower, saffron puree & red wine jus	16
<b>Terrine of the Week</b> please inquire with staff for this weeks flavour	MR	<b>Slow Braised Beef Cheeks</b> parsley mash & red wine jus	17

#### SUNDAY ROASTS - Award winning meats supplied by local farms

all roasts served with roast potatoes, carrots, winter greens, braised red cabbage, Yorkshire pudding, gravy			
<b>Half British Spatchcock Chicken</b> sausage wrapped in smoked bacon, sage and onion stuffing			24
<b>Norfolk Leg of Lamb</b> slow braised lamb shoulder			26
<b>Outdoor Reared Essex Pork</b> crackling, bramley apple sauce			24
<b>28 Day Aged Striploin of Beef</b> creamed horseradish			25
<b>Vegetable Wellington</b> ask team for details			22
<b>KIDS ROASTS</b>			
<b>Roasted Chicken Breast</b> sausage wrapped in smoked bacon, sage and onion stuffing			12
<b>Norfolk Leg of Lamb</b> slow braised lamb shoulder			13
<b>Outdoor Reared Essex Pork</b> crackling, Bramley apple sauce			12
<b>Medley of Vegetables</b> ask team for details			11

#### MAIN COURSES

<b>Fish of the Day</b> our fish are caught wild, by sustainable day boats and fisheries	MP	<b>Lobster Thermidor</b> garlic butter, two sides of your choice	MP half / whole
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#### SIDES

<b>Essex Pork Crackling, Apple Sauce</b>	5	<b>Roast Potatoes, Jug of Gravy</b>	5
<b>Sage and Onion Pork Stuffing</b>	5	<b>Sausages Wrapped in Smoked Bacon</b>	7
<b>Applewood &amp; Cheddar Cauliflower Cheese</b>	7	<b>House Salad, Baby gem, Tomatoes, Cucumber</b>	7

THE  
**FUNKY**  
COLLECTION

Please inform a member of our team if you have an allergy or intolerance. Full allergen information is available on our website. Fish may contain bones, game may contain shot!

A discretionary 12.5% service charge will be added to your final bill. All service charges are paid in full to our team. Spirits served in 25ml. Wines are available in 125ml. All prices are inclusive of V.A.T