# Mixed Olives £4.5 | House Focaccia, confit garlic butter £4.5

### **Sharing**

Baked Camembert to share, red onion jam, flatbread £16.5 Charcuterie board, focaccia, hummus, olives, sun blush tomatoes, parmesan, rocket £22



# 2 courses £27 | 3 courses £32

#### **Starters**

Hummus, crunchy chickpeas, sesame oil, smoked paprika, coriander, pomegranate, flat bread VG Parmesan and mustard fishcake, tartar sauce, mushy peas

Haggis Scotch Egg, whisky apple relish DF

Mushroom and tarragon soup, pickled turnip, cream cheese, almonds N Smoked ham hock terrine, roast fig, olive tapenade, pickled shallot, caraway seed crackers Fennel and Nduja Moules, focaccia GFA

## **Roasts With All The Trimmings**

Suffolk Sirloin of Beef served pink | Whiskey Glazed Pork Loin, beer braised apple sauce Chicken Breast | Root Vegetable Wellington

#### **Mains**

Beer battered haddock, triple cooked chips, mushy peas, tartare sauce DF
Root vegetable rosti, celeriac & parsley remoulade, wild mushrooms, tomato 'butter' sauce VGA
Braised ox cheek, horseradish pomme puree, saute pear, spinach, maple bacon jam
Sea bream, tomato stew, saute potatoes, whipped feta, olive tapenade, crispy capers

## Sides £4.5

roast carrots & parsnips /roast potatoes GF / cauliflower cheese / skinny fries

#### **Desserts**

Blackberry cannoli, caramel, mousse

Burnt basque cheesecake, Brown butter ice cream

Hazelnut opera gateaux, hazelnut praline ice cream N

Sticky toffee pudding, vanilla ice cream, toffee sauce VGA

Cheeseboard (£5 supplement)

Norfolk dapple, Smoked brie, Cornish blue, Parma ham, fig, spiced apple, pear, wholemeal cracker

Saffron dairy ice creams (£3 per scoop) GFA VGA

Vanilla, Strawberry, Chocolate, Rum & Raisin, Espresso, Double Cream, Caramel, Blackberry

House sorbets (£3 per scoop) blackberry, blackcurrant, lime, sherbet lemon, raspberry, pear GF

## **Afters**

Affogato £6.5

Petit Fours, cherry sphere, coconut & rum marshmallow, pistachio & white chocolate bonbon £5