



Sunday Best

2 courses £25 | 3 courses £30 *with a roast*

Mixed olives £4 | Focaccia & salted butter £4.5

Starters

Ham hock terrine, pickled cauliflower, piccalilli £9

Smoked haddock fish cake, tartare, lemon £8.5

Soup of the day **VG** £7.5

Tim Loose Brancaster mussels, bread £12

Beetroot hummus, crispy onions, flatbread £7.5

Roasts

Sirloin of beef £19.5 | Chicken breast & stuffing £18.5

Butternut squash, spinach & mushroom Wellington **VG** £17.5

All served with carrots, red cabbage, roast potatoes, autumn greens & Yorkshire pudding

Mains

Battered haddock, chips, tartare sauce, beer pickled onion, scraps, mushy peas *small* £13.5 | *large* £19.5

Beef burger, bacon jam, burger sauce, Monterey Jack cheese, fries £19.5

Arancini, feta, spinach, red pepper & tomato sauce, pine nuts **VG** £18.5

Sides for the table £7

cauliflower cheese | roast potatoes | market vegetables | roast stuffing

Puddings

Spotted dick, custard £8

Chocolate brownie, raspberry sorbet, honeycomb £9

Apple crumble, vanilla ice cream £8

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream £8

Affogato, vanilla ice cream, espresso £6

Selection of ice cream or sorbet £3 *per scoop*

East Anglian cheese board, chutney, grapes & crackers £12

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team