

sunday menu

head chef - daniel collins

starters

Celeriac and apple soup, warm bread roll M/G/C/S
Sweet and sour pork, prawn crackers, Asian salad CR/SO/S/C
Classic prawn cocktail, crostini CR/SO/S/G/E
Beetroot gravadlax, lilliput capers, horseradish pureé, balsamic glaze F/SO/S/M
Pan fried polenta, goats cheese mousse, red pepper coulis S/M/G
Chicken and mushroom croquettes, gooseberry compote M/C/G/MU/E

mains

Roast sirloin beef, mustard & honeyed parsnips, braised cabbage, chantenay carrots, Yorkshire pudding & rosemary roast potatoes M/G/E/SO
Roast Suffolk lamb, mustard & honeyed parsnips, braised cabbage, chantenay carrots, rosemary Roast potatoes M/G/E/SO
Roast chicken, smoked carrot pureé, chive mash, savoy cabbage M/S
Salmon and saffron ravioli, rich tomato and fennel sauce E/M/F/C/S/SO/G
Goats cheese, spinach, asparagus frittata, smoked tomato puree, soft boiled duck egg E/SO/S/M
Haddock & hand cut chips, Nethergate artisan beer batter, pea pureé G/F/S
Cottage pie, cheesy topped mash, chantenay carrots, tenderstem broccoli MC/SU/MU
Vegan Indian mixed vegetable curry, Laila basmati rice, hairloom tomato chutney MU/C

sides

Triple cooked chips S, Onion rings G/E/M/S, House salad MU/SO/S, Seasonal veg S/M

desserts

Apple and blackberry vol au vont, crème anglaise M/E/G
Cherry loaf, cherry compote, vanilla ice cream M/E/G
Pumpkin pie, ginger bread crisp, orange mascarpone M/E/G
Chocolate mousse, candied orange, raspberry compote M/E
Selection of ice cream, fresh berries, honeycomb M/E
Pineapple & mango ravioli, mint syrup

Main course - £14.95

starter or dessert - £5.00

Sides - £3 each

2 course (starter/main or main/dessert - £19.95

3 Course £24.95

Please note that allergens as stated below therefore we cannot guarantee trace



are present in our kitchen, and elements are not present.

allergens

C celery	G gluten	F fish	CR crustaceans	MO molluscs	E eggs	SE sesame seeds
M milk	MU mustard	N nut	P peanut	L lupin	S soya	SO sulphur dioxide