



Sunday Menu

2 Courses £20 3 Courses £25

STARTERS

Tomato, pepper and fennel soup
served with homemade bread

Steamed mussels mariniere with homemade bread

Duck liver parfait with red onion,
bacon jam truffle brioche

Seared king scallops,
with romesco sauce, morcela sausage and Pedro Ximenez
caramel (£5 supplement)

Baron Bigod and dried cranberry arancini
with cep puree

MAINS

Roasted sirloin of beef,
duck fat potatoes, Yorkshire pudding and red wine jus
(£5 supplement)

Blythburgh pork loin,
duck fat potatoes, Yorkshire pudding and apple sauce

Roasted Suffolk chicken,
duck fat roast potatoes and Yorkshire pudding

Beer battered fish and chips
with peas and tartare sauce

Moroccan quinoa salad with smoked mozzarella, spiced
nuts and pomegranate dressing

Seabass fillet with crushed new potatoes, samphire,
heirloom tomato and pine nuts

DESSERTS

Dark chocolate terrine,
with white chocolate ice cream

Poached pear
with salted caramel and pistachio ice cream

Apple and summer fruit crumble
with clotted cream

Blackcurrant jelly,
with shortbread and crème fraiche sorbet

Chocolate tart with raspberry sorbet

Duo of Mrs Temples cheeses,
Binham blue and Norfolk Dapple
with apple, biscuits, quince jelly and homemade chutney

NIBBLES

Garlic and herb ciabatta bread / 4

Homemade breads, whipped truffle butter / 4.5

Tempura gherkins and chilli mayo / 4.5

Cajun spiced calamari with garlic aioli / 5

British charcuterie and Nocellara olives (to share) / 16.5

SIDES 3.50

Summer greens with garlic

New season potatoes and mint oil

Hand cut chunky chips

Autumn allotment salad, truffle and parmesan

Honey glazed beets and hispi cabbage