

SUNDAY ROASTS

2 COURSES £29pp | 3 COURSES £34pp | MAIN COURSE ONLY £22pp

BOTTOMLESS RED WINE £30

Trentangeli, Tenuta Bocca di Lupo, Castel del Monte, Itali '20,
Served from a Magnum

STARTERS

Three Jersey rock oysters, No.2's, shallot vinegar, lemon *gf* or Six +14
Creamed cauliflower soup, truffle dressing, crouton *pb*
Lamb kofta, whipped feta
Crispy prawns, Vietnamese chilli ginger dip

ROASTS

Served with duck fat roast potatoes, cauliflower cheese, honey & thyme roast root vegetables, greens, gravy, Yorkshire puddings
Grassroots Farm rib of beef 28 Day aged, horseradish cream +6
Waveney Valley pork belly, apple sauce
Free range Yorkshire chicken, sage & onion stuffing
Portobello mushroom & celeriac Wellington *pb*

ROAST TO SHARE FOR 6 *pre-order only, carved at the table*

1.5kg Grassroots Farm rib of beef 28 Day aged +4pp
1.5kg Waveney Valley pork belly
Serves 6 people, served with duck fat roast potatoes, cauliflower cheese, honey & thyme roast root vegetables, greens, gravy, horseradish cream, Yorkshire puddings

...AND CUSTARD

Sticky toffee pudding *v*
Apple pie *v*
Chocolate fondant (*pb available*)

NO CUSTARD

British artisanal cheeses, apple chutney, grapes, crispbreads +7