SUNDAY LUNCH

2 Courses 31.5 | 3 courses 37.5

NIBBLES

Chorizo sausages with hot honey 7
Venison & redcurrant Scotch egg, beetroot ketchup 8
Sticky pork belly bites, spring onion, sesame 7
Rosemary focaccia bread, olive oil, salted butter 5.5

STARTERS

Chicken, leek & pistachio terrine, chive aioli, toasted focaccia
Slow-braised venison shoulder ragù, pappardelle pasta, Parmesan, parsley pangrattato
Roasted parsnip & maple soup, chilli oil, parsnip crisps
Three char-grilled whole king prawns, samphire, garlic butter
Citrus & dill salmon gravadlax, crème fraîche, capers, lemon
Salt-baked beetroot carpaccio, Jerusalem artichoke purée, toasted walnuts

MAINS

Roast sirloin of beef, horseradish cream
Roast pork loin, apple sauce, crackling
Whole roast chicken – designed for two – stuffing, bread sauce (5 p/person supplement)
Wild mushroom nut roast
Roasts are served with garlic-roasted potatoes, braised red cabbage, broccoli, roasted root vegetables, honey-roast carrot, Yorkshire pudding, gravy – served family style
Celeriac, beetroot & carrot pithivier, spinach velouté, char-grilled hispi cabbage
Pan-fried fillet of stone bass, sautéed potatoes, Brancaster mussels, samphire, white wine cream sauce
Battered fish, triple-cooked hand-cut chips, mushy peas, house curry, tartare sauce

SIDES – 6 each

Cauliflower cheese | Pork, sage & onion stuffing | Honey mustard pigs in blankets
Creamed leek & spinach gratin | Maple-glazed parsnips

DESSERTS – Ask us for a recommended sweet wine to accompany your dessert

White chocolate cheesecake, Baileys ice cream, hazelnut crumb
Red wine poached pear, blackberry sorbet, pear crisps
Apple, blackberry & cinnamon crumble, vanilla custard
Sticky toffee pudding, vanilla ice cream, toffee sauce
Affogato (single scoop of vanilla ice cream with espresso or PX sherry)
Two cheeses from Rennet & Rind, cheesemonger of Cambridge, served with caramelised onion chutney, crackers, apple & grapes
Three scoops of homemade ice cream or sorbet
Ice cream: vanilla | chocolate | Baileys
Sorbet: blackberry | passionfruit | spiced pear

Please make the team aware of any allergies or dietary requirements; the dish descriptions do not include all ingredients.
A discretionary 10% service charge will be added to your final bill, all of which is shared amongst the team.