



## SUNDAY LUNCH MENU

Roast tomato soup

Duck terrine with quince chutney

Sun-dried tomato arancini with rocket salad

Prawn and crayfish cocktail



Roast Suffolk beef, cooked pink, Yorkshire pudding,  
roast potatoes, confit carrot, braised red cabbage and swede mash

Pan-fried whole plaice, creamy mash, spinach and samphire

Roast loin of pork, roast potatoes, herb stuffing, apple sauce,  
braised red cabbage and swede mash

Tomato and mediterranean vegetable linguine with parmesan



Christmas pudding chocolate fondant, cherry compote and chocolate mousse

Vanilla parfait with roasted plums and Graham cracker

Orange bread and butter pudding with vanilla custard

Deconstructed white chocolate cheesecake, passionfruit jelly and exotic fruit salsa

**3 COURSES £32.00**

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present.  
Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.  
Full allergen information is available, please ask a team member for details.