



SUNDAY MENU

Rosemary Focaccia, whipped butter, smoked sea salt £4.00

Mixed Olives £4.00

STARTERS

Today's Soup, homemade rosemary focaccia £7.00

Crab Rilette, kohlrabi, avocado, puffed potato, lime GF £11.50

Heritage Beetroot, zhoug, whipped feta, jersey royal crisps GF £10.00

Braised Pork Belly, charred sweetcorn puree, chorizo jam GF £11.50

Purple Sprouting Broccoli, smoked almond, tarragon mayo, preserved lemon GF VG £10.00

Cauliflower Fritter, pickled fennel, golden raisin, quinoa, sriracha GF VG £10/£18.50 main

MAINS

Roast Sirloin of Norfolk Beef, roast potatoes, seasonal vegetables, yorkshire pudding, gravy £19.50

Roast Blythburgh Pork Loin, roast potatoes, seasonal vegetables, yorkshire pudding, gravy £18.50

Beetroot & Smoked Almond Wellington, roast potatoes, seasonal vegetables, savoy cabbage, gravy £17.50 VG

Baked Cod Fillet, confit sweet potato, tenderstem broccoli, nduja GF £23.50

East Anglian Beef Burger, brioche bun, truffle mayo, crispy onions, beef dripping chips £18.00

Beer Battered Haddock, beef dripping chips, mushy peas & tartare sauce £18.50

Baked Goats' Cheese, bbq courgette, minted peas, pumpkin seed gremolata V GF £19.00

PUDDINGS

Maple Roast Pineapple, coconut & lemongrass parfait, pink peppercorn, coconut sponge VG £10.50

Caramel Chocolate Mousse, white chocolate, passionfruit V GF £11.00

Roast Rhubarb, gingerbread, yogurt panna cotta V £11.00

East Anglian Cheese Selection, homemade chutney, grapes, celery, biscuits V £11.00

Alburgh Ice Cream & Sorbets V £3.00