



SAMPLE

Sunday

2 courses 32 // 3 courses 36

1 course available upon request

Starters

Soup Of the Day, Krusty Loaf Sourdough (v)
Roasted courgette, Goats Cheese, Hazelnut & Lemon
Farmhouse Terrine, Chutney & Toast
Smoked Trout & Cromer Crab Pate, Brioche

Roasts

Mustard Rubbed 28 Day Dry Aged Beef Rump
Salt Aged Norfolk Pork Loin
Grilled Suffolk Chicken Supreme
All the Meats (*5 supplement*)
Cheese & Potato Pie (v)
(Cheese, Onion & Potato)

All of our delicious roasts are served with lashings of gravy, Yorkshire puddings, herb roasted carrots, seasonal greens, aged cheddar cauliflower cheese and crispy roast potatoes

Catch of the Day

Eve's Hill Squash Risotto, Pickled Wild Mushrooms, Salt & Vinegar Seeds, Pecorino

Sides

Aged Norfolk Cheddar Cauliflower Cheese 4
Mash Potato 4
Venison Sausages 6

Desserts

Spotted Richard, Anglaise
Raspberry & White Chocolate Parfait. Raspberry Granola, Sorbet
Affogato, Pact Espresso & Vanilla Ice Cream
Chef's Artisan Cheese of the Day, Celery Ribbons, Walnuts & Crackers
Dann's Norfolk Ice Creams & Sorbets

Please let your server know if you have any allergies or dietary requirements.

We cannot guarantee the absence of any allergens.