



Sunday Starters

Swannington Scotch Egg Chorizo aioli, watercress (GF) (G, E, D, SD, S, CE, MU) 960kcal £8

Norfolk Asparagus Orange hollandaise, poached egg, toasted almond (GF, V) (N, E, D, SD) 321kcal £10

Courgette Polpette Pickled cucumber, lime & cardamom sour cream (GF, V) (SD, N) 338kcal £8

Soup of the Day Whipped butter, focaccia (ASK FOR ALLERGENS AND CALORIES) £7

Cured Hake Parcel Dry tartare, cured yolk emulsion (GF) (F, E, M, SD) 226kcal £10

Staithe Smoked Salmon Dill crouton & potato fricassée, citrus hollandaise (G, F, E, D, SE) 460kcal £12

Sunday Mains

Peppered Topside of Beef (G, D, E, MU, SD) 737kcal £20

Chef's Roast of the Week (G, D, E, MU, SD) 722kcal £18

Lamb Shoulder (G, D, E, MU, SD) 785kcal £18

Chef's Nut Roast (V) (G, E, D, P, N, CE, MU, S) 840kcal £15

All served with cumin & honey baton carrot, thyme & maple parsnip, garlic & rosemary roast potato, Yorkshire pudding, seasonal vegetables, stock gravy

Classic Fish & Chips Shandy batter, minted mushy peas, tartare, charred lemon (GF) (F, E, MU, SD) 954kcal/ 1104kcal £16/£19

Pie of the Day Seasonal greens, pan gravy, fat chips or mashed potato (ASK FOR ALLERGENS AND CALORIES) £18

Roasted Whole Seabass Matzo stuffing, horseradish, spring onion, radicchio dressed leaves (GF) (L, F, E, C) 984kcal £26

Nduja Pimentón Meatballs Pico de Gallo, Norfolk spring salad, charred citrus (GF, VE) (S, MU, SD) 265kcal £16

Sunday Sides

Iceberg Wedge Old Winchester, aioli and crispy onions (V) (G, D) 246kcal £7

Garlic & Herb Roasted Potatoes (V, VE) 796kcal £7

Pulled Lamb Yorkshire Pudding Mint (G, E, D, S, CE) 568kcal £8

Maple Glazed Pigs in Blankets (G, D, MU, SD) 388kcal £6

Truffled Cauliflower Cheese Gratin (GF) (G, D, SD, S) 443kcal £6

V (VO): Vegetarian (on request) • VE (VEO): Vegan (on request) • GF (GFO): Gluten-Free (on request)

DF (DFO): Dairy-free (on request) • NFO: Nut-free (on request) • C: Crustaceans CE: Celery • D: Dairy • E: Eggs • F: Fish P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya
SD: Sulphur dioxide • SE: Sesame seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur. We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

