

## Sample Sunday Menu

+ Sunday April 21st +

### Starters

#### Home Made Soup

Spiced tomato with crusty bread and whipped butter £6.25

#### Prawn Cocktail

Tiger prawns, whole crevette, spiced tomato aioli, crispy shredded lettuce, cucumber, buttered brown bread £7.95

#### Beetroot

Mixed beetroots, poached pear, goat's cheese, caramelised walnuts, shallot purée, herb oil £6.95

#### Soufflé

Smoked cheddar cheese twice baked soufflé, Caesar salad with bacon, Parmesan crisp £7.95

#### Hash

Pulled pork and black pudding hash, crackling, crispy poached hens egg, crackling, apple sauce £7.50

### Main Courses

#### Spring Risotto

English asparagus, spinach, edamame beans and garden peas, toasted pine nuts, Parmesan cheese, chive oil £15.95

#### Venison Ragu

A hearty bowl of slow braised local venison, herb and red wine ragu with wild spinach, linguine and Parmesan cheese £16.95

#### Fisherman's Stew

Cod loin, monkfish tail, mixed seafood and vegetable stew in tomato and saffron sauce, crussy bread and whipped butter £17.95

#### Gressingham Duck

Pan fried breast, confit leg bon bon, asparagus tips, baby carrots, roast mini fondant potatoes, orange and carrot purée, Port wine and redcurrant jus £23.95

#### Sirloin Steak

Pan-roasted 12oz Onley Farm sirloin steak served with beer battered onion rings, baked cherry tomatoes, triple cooked chips, whisky peppercorn sauce £27.95

### Desserts

#### Sticky Toffee Pudding

Toffee sauce, vanilla ice cream, hazelnut praline £7.25

#### Honey Crème Brulée

Snickerdoodle shortbread, mixed berries £6.95

#### Tiramisu

Layers of creamy mascarpone sandwiched with coffee and liqueur soaked sponge fingers and finished with chocolate £7.25

#### Brioche and Butter Pudding

Coffee and dark chocolate brioche and butter pudding, Baileys liqueur custard £7

#### Artisan Cheeses and Biscuits

British cheeses -Vintage Lincolnshire Poacher, Harrogate Blue, Tunworth, chutney, biscuits, grapes £9.95