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Sunday Lunch

12 noon to 4.30pm



Starters

Summer tomato & basil soup, deep fried basil, Artisan bread 8.50

Potato skins, garlic mayonnaise 5.50

Tempura Prawns, chilli soy dipping sauce 10.00

Glazed pork belly bites, burnt apple puree 10.00

Duck spring rolls, hoisin dipping sauce 10.00

Main Courses

Fillet of haddock in Crown batter, tartare sauce, mushy peas and chunky chips 18.50

Breadcrumbs scampi, mushy peas, tartare sauce, chunky chips 17.50

Beef burger, tomato, baby gem, crisp bacon, melted cheese, onion marmalade, chunky chips 17.50

Five bean chilli, rice, guacamole, tortillas 17.50

Chicken Souvlaki – marinated chicken, flatbread, tomato, cucumber, tzatziki, chips 19.50

Cromer Crab, potato salad, hen's egg, mixed salad, house dressing 20.50

Sunday Roasts all served with Yorkshire pudding, gravy, roast potatoes, seasonal vegetables

Roast sirloin of British beef, horseradish sauce 23.00

Roast leg of English lamb, mint sauce 23.00

Roast loin of Suffolk pork, apple sauce, pork sausage, crackling 21.00

Vegetarian "Wellington" 18.00

Puddings

Selection of Norfolk Ice Cream and Sorbets 2.50 per scoop

Affogato - espresso coffee with a scoop of vanilla ice cream 5.50 add liqueur 3.00

Crème Brulee, shortbread 8.50

Churros, hot chocolate sauce 6.50

Warm chocolate fondant tart, raspberry coulis, fresh raspberries 8.50

"Eton Mess" fresh English strawberries, whipped cream & meringue 8.50

Sticky toffee pudding, sundae, clotted cream ice cream 9.00

Two specially selected Artisan cheeses, crackers & chutney 10.00

Children's Sunday Menu

Choice of Sunday roast

Beef 12.50 Pork 12.50

Breaded chicken goujons, chips, baked beans 9.50

Cheese burger & chips 9.50

Fish fingers, chips, baked beans 9.50

Mini bowl of chips 2.50

Mini chocolate brownie, chocolate sauce, vanilla ice cream 5.00

Tub of Suffolk Meadow ice cream 4.00 Vanilla., Strawberry or Chocolate