

Sunday Lunch
12 noon to 4.30pm



Starters

Curried parsnip soup, Artisan bread 9.00
Potato skins, garlic mayonnaise 5.50
Tempura Prawns, chilli soy dipping sauce 10.50
Glazed pork belly bites, burnt apple puree 10.50
Duck spring rolls, hoisin dipping sauce 10.50

Main Courses

Fillet of haddock in Crown batter, tartare sauce, mushy peas and chunky chips 20.00
Beef burger, tomato, baby gem, crisp bacon, melted cheese, onion marmalade, chunky chips 18.50
Chicken & mushroom pie, seasonal vegetables 19.50
Fresh tagliatelle, sun blush tomato, basil, garlic, pine nut & parmesan cream sauce 18.50

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" 20.00

Puddings

Selection of Norfolk Ice Cream and Sorbets 2.50 per scoop
Affogato - espresso coffee with a scoop of vanilla ice cream 6.50 add liqueur 3.00
Chocolate brownie, hot chocolate sauce, vanilla ice cream 9.00
Autumn fruit crumble 9.00

Children's Sunday Menu

Choice of Sunday roast

Beef 12.50 Pork 11.00 Lamb 12.50

Breaded chicken goujons, chips, baked beans 9.50

Cheeseburger & chips 9.50

Fish fingers, chips, baked beans 9.50

Mini bowl of chips 2.75

Mini chocolate brownie, chocolate sauce, vanilla ice cream 5.00

Churros, hot chocolate sauce 5.00

Tub of Suffolk Meadow ice cream 2.50 Vanilla, Strawberry or Chocolate