

Sunday Menu

Set Menu – 1 Course £17 / 2 Course £22 / 3 Course £27

Openers

Butternut squash & coconut soup , pickled chilli, toasted coconut (v, gfa)	5.5
Tomato & mozzarella arancini , tomato ragu, rocket, pesto (v)	6.5
Mushrooms on toast , fried egg, pickled wild mushrooms, herb oil (v, gfa)	7.5
Confit duck leg & chicken terrine , pickled carrot, pistachio cracker (gfa)	8
Buttermilk chicken wings , peanut & kohlrabi slaw, Asian dressing	6.5
Classic prawn cocktail , panko breaded tiger prawn, little gem lettuce, apple, marie rose sauce (gfa)	8.5

Second Innings

Roasts served with duck fat roasties, seasonal veg, Yorkshire pudding, meat liquor gravy

Slow roasted sirloin beef, creamed horseradish sauce (gfa) + 1.5 supplement

Herb roasted Suffolk chicken, pigs in blankets, creamed leeks (gfa)

Roast prior's hall pork loin, sausage and sage stuffing, crackling (gfa)

"Pig n mix", all of the above meats and trimmings (gfa) + 2.5 supplement

Rarebit glazed smoked haddock, creamed mash potato, spinach, mussel cream sauce

Slow braised shoulder of lamb "tear and share" for 2 32
served with duck fat roasties, seasonal veg, Yorkshire pudding and meat liquor gravy (gfa)

Vegetarian roast, mushroom, leek & celeriac wellington, veggie roasties, seasonal veg, Yorkshire pudding and veggie gravy 14

All Rounders

Butternut squash, chickpea & spinach bhuna, buttered turmeric rice, garlic & coriander naan (v, gfa) 14

Beer battered market fish and chips, mushy peas, tartare sauce (gfa) 13

Beef and pork burger, BBQ mayo, pickles, fries (gfa) 14
add-ons: maple-cured bacon, cheese £1 each

Tandoori spiced chicken burger, mango chutney, pickled cucumber raita, lettuce, tomato, fries 13.5

Extras - 4 each

Duck fat roasties (gf)

Cauliflower cheese (V)

Priors' Hall Farm pigs in blankets

Seasonal vegetables (v, gfa)

(v) = vegetarian (vg) = vegan (vga) = vegan available (gfa) = gluten free available