

Sunday Menu

Set Menu – 1 Course £18 / 2 Course £23 / 3 Course £28

Openers

Roast butternut squash and coconut soup, pickled chilli (v, vg, gfa)	6
Ox cheek bon bons, celeriac remoulade, leek and spinach puree, bbq sauce	8
Garlic buttered wild mushrooms on toast, crispy hens' egg and parmesan	8
Chicken katsu bao buns, pickled red cabbage, crispy onions, black sesame	8.5
Goat's cheese brulee, onion jam, apple and caramelised pecans, toasted ciabatta (v, gfa)	7.5
Salt and pepper squid, lemon aioli	7.5

Second Innings

Roasts served with goose 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

Slow braised shoulder of lamb "tear and share" for 2 34
served with goose fat roasties, seasonal veg, Yorkshire pudding, meat liquor gravy (gfa)

Aubergine, pine nut, pistachio and cheddar nut roast, veggie roasties, seasonal veg, Yorkshire pudding, veggie gravy 14.5

Chorizo crusted hake, tempura tiger prawn mousse, shellfish bisque risotto 16.5

All Rounders

Mushroom risotto, cauliflower cheese beignets, rocket and parmesan (v, gfa) 14.5

Beer battered market fish and chips, mushy peas, tartare sauce 13.5

Beef and pork burger, bbq tomato relish, lettuce, tomato, pickles, fries (gfa) 14
add-ons: smoked bacon / chorizo / cheese £1 each

Korean spiced chicken burger, siracha mayo, pickled onion, lettuce, tomato, fries (gfa) 14.5
add-ons: chorizo £1

Extras - 4 each

Goose 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

Please inform your server of any allergies/intolerances and we will be happy to accommodate you.