



SAMPLE SUNDAY MENU

One of the many reasons our Head Chef, Dom's, food is award winning is his absolute passion for exceptional flavours. He's dedicated to ensuring everything he serves has outstanding flavour that you'll remember for weeks to come and that starts with where he sources his ingredients.

Dom will never compromise on the quality of the ingredients we source. In turn, that means you never compromise on the quality of the flavours on your plate, regardless of if you're choosing from our standard dinner menu, Sunday roast menu or treating yourself to our 5 course tasting menu.

Starters

Smoked Burrata, green gazpacho, courgette mint - jalapeño - £10

Cromer Crab salad, jersey royals, asparagus, cos, ranch dressing - £10

Celeriac Velouté, truffle oil - £7

Mains

Roast Pork - £18

Roast Sirloin - £21

Lamb Belly - £18

All roast meats served with duck fat potatoes, cauliflower cheese, carrot puree, greens - Yorkshire pudding, gravy

Chive Risotto, rainbow chard, Berkswell Cheese - £16

Turbot, celeriac, fermented gooseberry, miso, Charlies celery leaf - £21

Desserts

70% Chocolate Mousse, passion fruit ice cream, cocoa nib - £8

Baron Bigod, malt loaf, quince, rye - £10

Sticky Toffee Pudding, rum butterscotch, crème fraiche, bran flake - £9

A Selection Of Homemade Ice Creams & Sorbets - £2.50 per scoop