# SUNDAY SET MENU - 3 COURSES 39

Dishes marked with a (+) carry a supplement on the set menu.

Daily Changing Sustainable Specials Available on Request (Not available on Set Menu)

#### **SNACKS**

Sourdough Focaccia With Lovage Butter VGA 2.5pp
Wild Rice Cracker, Goats Cheese Mousse, Courgette, Mint VGA GF 2.5
Lightly Cured Maldon Oyster, Lovage Oil, Sour cream GF 4

## SMALL PLATES

Fowey Mussel Escabeche, Salt & Vinegar Crisps GF DF 9

Burnt Leek, Tunworth, Onion Ash Oil, Nasturtium V GF 10

British Asparagus, Dandelion, Lovage Oil Dressing VG GF 10

(+2) Cured Loch Duart Salmon, Beetroot Gel, Squid Ink Cracker, Dill GFA 12

(+4) Aged Beef Tartare, Smoked Marrow Croquette, Stilton, Focaccia Crumb GFA 14

### ROASTS

Ethical Butcher Aberdeen Angus Beef Rump & Horseradish Sauce 25

Norfolk Marshland Lamb Leg & Mint Sauce DF 24

Suffolk Red Bruntona Pork Belly & Burnt Apple Sauce DF 23

(+4) Trio of Roasts & Selection of Sauces 29

All served with duck fat roasted potatoes, honey roasted carrots, seasonal greens, Braised red cabbage, root veg mash & Yorkshire pudding

Shallot Tart, with Horseradish Sauce **VG 20**Served with VG roasted potatoes, roasted miso carrots & seasonal greens

# SIDES

To Share: 4 Cheese Truffle Cauliflower V 12
Foraged Garden Herb Salad, Spelt, Lemon Dressing VG GFA 6
Veg Sides VGA GF 6

Duck Fat Roast Potatoes **VGA** 6
Honey Mustard Glazed Pigs In Blankets **DF** 6

#### **SWEET**

Rice Pudding Crémeux, Garden Rhubarb, Stem Ginger GF 9
75% Chocolate Ganache, Toasted Hazelnut, Smoked Rapeseed Oil V GF N 12

Apple Tarte Fine VG 10

Seasonal Cheese, Eccles Cake 13

Barge East Affogato, 'Bad' Coffee, Ice Cream, 100% Dark Chocolate VGA GFA 8

N Contains Nuts GFA Gluten Free Available DF DAIRY FREE V Vegetarian VG Vegan Z Zero Waste NL - No/Low Alcohol Available

A discretionary 12.5% service charge will be added to your bill. We add an optional £1 charity charge to each bill. To have this removed from your bill, simply ask your server.