

SUNDAY MENU

2 COURSES - £20.50

3 COURSES - £23.50

STARTERS

Homemade Soup of the day, artisan bread & English butter

Goats cheese bruschetta, pesto, pine nuts, rocket & balsamic

Norfolk chicken & apricot terrine, beetroot, apple & prosciutto

Feta & butternut salad, marinated olives, cherry tomatoes
with honey mustard dressing

Smoked mackerel & prawn salad, beetroot, baby gem, parmesan

MAINS

Choose your roast:

Hertfordshire
beef sirloin

1/2 Norfolk
roast chicken

14 hour roasted
pork belly

Roasted
butternut

served with cabbage, carrots, parsnip puree, potatoes, Yorkshire pudding & gravy

Grilled chicken breast, spicy couscous, tzatziki, apricot & basil puree

9oz dry aged beef burger, cheddar, lettuce, onion, tomato, chorizo mayo, chips

Battered Atlantic haddock, triple cooked chips, tartare & pea-puree

Asparagus, pea & mint risotto, deep fried brie

Wild mushroom linguine, spinach, garlic & truffle oil, roasted pine nuts

DESSERTS

Sticky toffee pudding, caramel sauce, vanilla ice cream

Trio of chocolate brownie
(Raspberry & white choc, peanut & Belgium)
served with salted caramel ice cream

Deconstructed macarated strawberry cheesecake
served with blackberry gel, strawberry sauce & ginger crumb

Saffron Walden Ice Cream & Sorbet

Selection of cheese, crackers, chutney & fruit
£4.00 surplus