

# SUNDAY MENU



## EARLY RISERS

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P&F Bloody Mary vodka & our classic house recipe	8.5
Bloody Bull garlic & rosemary infused vodka, tomato, beef stock	8.5
Buck's Fizz Prosecco & freshly squeezed orange juice	8.5

## SNACKS

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Homemade pork crackling	3.5	Cheese straws	3.5
Mixed nuts (v)	3.5	Green olives (vg)	3.5
Bread, herb butter & roasted garlic	3.5	Warm pork Scotch egg spiced plum ketchup	5.5

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## SUNDAY ROAST

Served with Yorkshire pudding, market vegetables, crisp roast potatoes & a jug of gravy

Slow roasted Waveney valley pork belly crackling & caramelised apple sauce	19.5	East Anglian herb marinated lamb shoulder house mint sauce	22.5
Grass fed Galloway beef sirloin horseradish cream	23	Half free range Windsor spit roast chicken	18.5
Chestnut & mushroom nut roast (v) homemade vegetable gravy & trimmings	16	Crackling	3.5
		Cauliflower cheese	3.5
		Stuffing	3.5

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## STARTERS

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Rock oysters 6 / 12	15 / 25
English asparagus (v) poached duck egg, Berkswell cheese & Hollandaise	10
Ham hock terrine watercress & mustard mayonnaise	9
Citrus cured salmon pickled cucumber, horseradish & rye toast	11
Sharing board baked Camembert, truffle ham & toasted bread	17.5
Crispy squid chilli & lime dip	9.5

## SALADS

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<i>add grilled chicken or smoked salmon</i>	4
Superfood (vg) avocado, toasted seeds, broccoli, mixed sprouts, pomegranate & mustard dressing	12
Caesar anchovies, pancetta, soft boiled egg, Parmesan & herb dressing	11

## MAINS

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Roasted celeriac (vg) hazelnut cream, wild mushroom, charred onion & kale	12
Corn fed chicken paillard radicchio, rocket, tomato, green beans & preserved lemon dressing	16.5
45-day dry aged Dexter beef burger streaky bacon, mature Cheddar & Bloody Mary ketchup	16.5
Fish goujons house-made tartare, peas & skin-on-fries	14.5
Pan roasted halibut Jerusalem artichoke, spring greens, pancetta & borage	26

## SIDES

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Rosemary skin-on-fries (v)	4
Truffle & Parmesan skin-on-fries	4.5
Spring greens & nutmeg butter (v)	4
Crisp lettuce & fresh herbs, mustard dressing (vg)	3
Purple sprouting broccoli, chilli & garlic (vg)	4
Truffle mash (v)	5

COCKTAILS		CHAMPAGNE & SPARKLING		125 ml	Bottle
Spring Cup	9.5	NV Prosecco, Ca'Degli Ermellini, Extra Dry,	7.5	38	
Sipsmith London Cup, cucumber, lemon, raspberry, orange, mint, Franklin & Sons lemonade		Veneto, ITA			
Hugo Spritz	9.5	NV Cava, 'Babot', Brut Nature,		45	
St Germain elderflower liqueur, mint & Prosecco		Penedes, ESP			
Pom Spritz	9.5	NV Pelegrim, Westwell, Extra Dry,		55	
FAIR. Pomegranate liqueur, orange, lemon bitters & soda		Kent, ENG			
Large Seasonal G&T #18	12.5	NV Billecart-Salmon, Brut Réserve,	12	67	
Bloom Jasmine & Rose gin, lemon peel, rose petals, Franklin & Sons tonic		Champagne, FRA			
Large Seasonal G&T #19	12.5	NV Gratiot-Pillière, Brut Rosé,	12.5	68	
Willem Barentsz gin, orange peel, juniper, olives, Franklin & Sons rosemary & olive tonic		Champagne, FRA			
		NV Francis Boulard, 'Murgiers', Extra Brut,		80	
		Champagne, FRA			

ROSÉ		125 ml	Carafe	Bottle
'17 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA		8.5	23	34
'18 Grenache, 'Inspiration', Château de Berne, Provence, FRA		10.5	31	45
'16 Ajaccio, 'Faustine', Comte Abbatucci, Corsica, FRA				60
'18 Bandol, Domaine Tempier, Provence, FRA				75
'16 Coteaux d'Aix-en-Provence, Château La Coste, Provence, FRA			(Magnum)	85

WHITE		125 ml	Carafe	Bottle
'17 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA		6.5	17	24
'16 Grillo, Il Folle, Sicily, ITA		7	19	27
'17 Viognier, '974', Château Pesquie, Rhône Valley, FRA		7.5	20	30
'16 Verdejo, 'Quintaluna', Ossian, Rueda, ESP		8	22	32
'17 Sauvignon Blanc, Levin, Loire Valley, FRA		8.5	24	35
'16 Pinot Blanc, Weissburgender, Andreas Bender, Mosel, GER		10	28	40
'14 Chablis, 'Comte de Bérú', Château de Bérú, Burgundy, FRA		10.5	29	44
'17 Chenin Blanc, 'Bel Air', La Grange Tiphaine, Loire Valley, FRA		12	33	48

RED		125 ml	Carafe	Bottle
'17 Grenache-Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA		6.5	17	24
'14 Touriga Nacional, 'Guardia Rios Tinto', Mt. da Ravasqueira, Alentejo, PRT		7	19	27
'16 Syrah-Grenache, 'Terrasses Régis', Boucabeille, Roussillon, FRA		8	21	29
'16 Garnacha, 'GR10', 4 Monos Viticultores, Madrid, ESP		9.5	25	37
'15 Rioja, Crianza, Biga de Luberri, Rioja, ESP		10	28	40
'14 Montagne St Emilion, Les Piliers Maison Blanche, Bordeaux, FRA		11	30	45
'14 Malbec, 'Combal', Domaine Cosse Maisonneuve, Cahors, FRA		11.5	32	46
'15 Pinot Noir, Maranges, Bertrand Bachelet, Burgundy, FRA		13	37	54

JUICES		BEER & CIDER		Pint
Freshly squeezed juices	4.5	Braybrooke 'Session Lager', England, 3.8%		5.8
Orange // Pear, cucumber, celery & spinach // Apple, pear & pineapple // Carrot, apple & ginger		Peroni 'Nastro Azzurro', Lager, Italy 5.1%		6.5
Chegworth Valley	4.5	Redchurch 'Shoreditch Blonde', England, 4.5%		6
Cox & Bramley Apple // Pear // Apple & Raspberry		Five Points Extra Pale Ale, England, 4%		6.5
Cranberry, Pineapple, Pink Grapefruit	4.5	Meantime 'Yakima Red', Red Ale, England, 4.1%		5.5
		Guinness Stout, Ireland, 4.2%		5.5