

STARTERS

Crayfish Cocktail, Smoked Marie Rose Sauce, Iceberg, Toast 11.5

Crispy Swannington Pork Belly, Celeriac Puree, Pink Lady Apple, Whole Grain Mustard, Truffle Oil 9.5

Ham Hock & Sweet Potatoes Croquettes, Apple & Raisin Chutney, Frisée, Vinaigrette 10

Argentinian Prawns, Garlic Butter, Toast 14

Bang Bang Chicken, Grilled Baby Gem, Pickled Slaw, Sweet Chilli Mayonnaise 10.5

SUNDAY ROAST

Served Until Sold Out

Roast Beef 24

Roast Lamb 28

Roast Chicken 21

Pigs In Blankets, Pork & Sage Stuffing, Beef Fat Roast Potatoes, Honey Glazed Carrots, Garlic Spring Greens, Yorkshire Pudding Thyme Jus

Mushroom & Leek Wellington 20

Roast Potatoes, Honey Glazed Carrots, Garlic Spring Greens, Grilled Tenderstem Broccoli, Yorkshire Pudding, Thyme Jus

STEAK ROAST

Add all the roast trimmings to any steak for an additional £13 to the price of the steak

SUNDAY MAINS

Served Until Sold Out

Celeriac & Truffle Risotto, Peas, Parmesan, Fresh Herbs, Velouté Cream 18

Argentinian Prawns, Capellini, Cherry Tomatoes, Fresh Basil, Chilli, Bisque 26

Beef Bolognese Ragu, Pappardelle, Parmesan 19

Signature Steak Burger, Bacon, American Cheese, Salad, House Sauce, Thick Cut Chips 20

STEAK TAGLIATA

We work with Clarkes Farm in Hevingham to exclusively source premium, grass-fed Norfolk beef. Every steak is butchered in-house and rested in rich beef tallow before serving.

All Served With Thick Cut Chips

CLASSIC	GORGONZOLA	DIANNE	ITALIAN	SURF & TURF
Maldon Salt & Cracked Black Pepper	Lombardy Italian Blue Cheese Sauce	Mushrooms, Cream, Mustard & Brandy Sauce	'Cacio e Pepe' Black Pepper & Parmesan Raviolo	Argentinian Prawns In Garlic & Parsley Butter
220g Rump 20	220g Rump 25	220g Rump 26	220g Rump 28	220g Rump 29
300g Sirloin 39	300g Sirloin 44	300g Sirloin 45	300g Sirloin 47	300g Sirloin 48
300g Ribeye 40	300g Ribeye 45	300g Ribeye 46	300g Ribeye 48	300g Ribeye 49
250 g Fillet 42	250 g Fillet 47	250 g Fillet 48	250 g Fillet 50	250 g Fillet 51

SEE OUR STEAK BOARD FOR TODAY'S LARGE CUTS OF CHATEAUBRIAND, PRIME RIB & T BONE

SIDES

Garlic Buttered Button Mushrooms 5

Thick Cut Chips 5

Roasted, Honey Glazed Carrots 5

Mozzarella & Herb Baked Potato Skins 8

Grilled Garlic Buttered Tenderstem Broccoli 7

Signature House Salad 5

Please note all of our dishes are prepared in a kitchen where cross contamination can occur, and we are unable to guarantee an allergen free environment. Our menu descriptions do not contain every ingredient used. Please notify your server of any food allergies or intolerance when ordering Food & Drink.

Please note that there will be a discretionary service charge of 10% added to the bill