

SUNDAY ROAST

Hummus & flatbread (VG) 6	Negroni 11
Salt and pepper squid, aioli 8.5	Pink Hugo Spritz 10
Buttermilk fried chicken, hot sauce, blue cheese, celery 9	Paloma 0% 8
Venison & pork sausage roll, HP sauce 6.5	

STARTERS

Beetroot cured salmon, pickled cucumber, dill, horseradish, crème fraîche 9.5
Garlic & chilli prawns, parley, grilled sourdough 10
English heritage tomato salad, basil, olive oil (VG) (Add burrata v £5) 7
Seared angus beef, anchovy mayonnaise, pickled onion, capers 10
Whipped feta, pea, broad bean & mint salad, lemon dressing, flatbread (v) 8.5

ROASTS

All served with roasties, brown butter parsnip purée, Suffolk kale, slow roast carrots, Yorkshire pudding, gravy

Dry aged Angus beef sirloin 21.5
Free range Yorkshire chicken 17.5
Old Spot pork belly 17.5
Sweet potato, field mushroom & lentil Wellington (V) (VG without Yorkshire pudding) 17
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'Ultimate Roast'
Angus beef sirloin, Yorkshire chicken, Old Spot pork belly, served with all the trimmings 24

MAINS

Aubergine schnitzel, fennel & pomegranate salad, lemon, garlic butter (VG) 14
Beer battered haddock, mushy peas, tartare sauce, chips 16.5
Classic cheeseburger, lettuce, tomato, gherkins, burger sauce, fries 15.5 (MAKE IT VEGAN 50p extra) (Add bacon for £2)

SIDES

Fries, rosemary salt (VG) 4.5
Honey roast Suffolk parsnips (v) 4
Old spot pork stuffing, herb & confit onion 4
Cauliflower cheese, aged cheddar sauce, chives (v) 5
Pigs in blankets, smoked bacon, Cumberland sausage 3.5

DESSERTS

Passion fruit cheesecake, tropical fruit salad, mango sorbet 7
Bramley apple crumble tart, vanilla ice cream, calvados 7
Treacle tart, clotted cream 7
Dorset Dairy ice cream (V) 2 per scoop
A selection of sorbets (VG) 2 per scoop
Rainforest Vegan ice cream (VG) 2 per scoop