

Sunday Lunch - December 2020

Marinated olives	£4.00
Artisan bread, tomato and herb butter	£4.00

Starters

(PB) Parsnip and sage soup, roasted chestnuts, pickled apple	£6.50
Roasted prawn bisque, brandy cream, croutons	£8.50
Blythburgh ham, leek and mustard gratin, Beechwood cheddar scone	£8.00
Adnams Copper House Gin cured salmon, soused cucumber, rye bread	£8.50
(PB) Apple balsamic glazed beetroot, crispy kale, roasted walnuts, burnt apple puree	£7.00
(V) Creamy garlic mushrooms on toast, Baron Bigod brie, truffle oil	£7.50

Mains

Roasted dry-aged Anglian beef sirloin, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy	£17.50
Roasted Norfolk turkey, traditional trimmings, gravy	£17.00
Slow-roasted shoulder of Suffolk lamb, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy	£17.50
(PB) Slow-roasted celeriac, roast potatoes, seasonal vegetables, mushroom and thyme gravy	£15.50
Adnams Ghost Ship battered fish and chips, crushed peas, chip shop curry sauce, pickled egg, wally, tartare	£16.50
Grilled sea bass fillet, sauteed potatoes, woodland mushrooms, spinach, green sauce	£17.50
(V) Creamed spinach, walnut and Blue Monday tart, chicory, apple and shallot salad	£15.50

Desserts

Adnams Broadside Christmas pudding, Adnams Spirit of Broadside cream	£7.00
(PB) Oat milk and cinnamon rice pudding, poached pear and prune compote	£7.00
Cranberry and orange pavlova, vanilla and stem ginger ice cream	£7.00
Dark chocolate ganache tart, pistachio crumb, salted caramel ice cream	£7.50
(PB) Blood orange sorbet, Griottine cherries, roasted hazelnuts	£6.50
British artisan cheeses, crackers, tracklements	£10.50