

## Sunday Lunch

### Nibbles

(v)	House bread, olive oil, balsamic	298	£4.75
(gf,pb)	Marinated olives	144	£4.50

### Starters

	Lobster and prawn arancini, coriander, lemongrass, red pepper and cardamon jus, caviar	694	£14.50
(pb)	Gazpacho soup, courgette and tomato bruschetta	545	£10.00
(v)	Beetroot tartare, buttermilk, horseradish, tarragon, marinated cucumber, crostini	525	£11.00
(gf,v)	English buffalo mozzarella, confit fennel, green sauce, olive crumb, linseed	685	£12.00
(pb)	Heirloom tomato and elderflower pickled strawberry Panzanella salad, croutons, capers, lemon oil, herbs	490	£11.50
(gf)	Copper House gin cured Chalk Stream trout, pickled cucumber, wasabi emulsion, nori	525	£12.00
(gf)	Serrano ham, Saint Jude cow's curd cheese, macadamia, Mr Barret's honey, lavender, apricot	327	£11.50
	Suffolk sharing board for 2 people - Adnams Blackshore Stout and treacle glazed ham, Suffolk salami, Baron Bigod brie, Adnams Spirit of Broadside prunes, linseed cracker, Adnams Broadside bread, malt butter, fig relish	1150	£22.50

### Mains

(gfa)	Roasted Blythburgh pork belly, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy	790	£22.50
(gfa)	Slow roasted shoulder of Nene Valley lamb, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy	789	£22.50
(pb)	Nut roasted cauliflower, roast potatoes, seasonal vegetables, veg gravy (Yorkshire available upon request)	750	£18.50
(gf)	Pan fried hake fillet, pea and mint potato cake, fine beans, caper and dill butter sauce	842	£23.50
(gf)	Pan fried wild Lowestoft sea bass fillet, pink fir apple potatoes, samphire, Cromer crab sauce	810	£24.00
	42 day aged East Anglian sirloin steak, bone marrow butter, chimichurri, Caesar salad, chunky chips (served medium rare)	906	£29.00
(gf, pb)	BBQ pulled jackfruit, sweetcorn, Aleppo pepper, citrus slaw, Creole style rice	795	£18.50
(gf, v)	Courgette and artichoke risotto, Baron Bigod brie	825	£18.50

Our menus are locally sourced, responsibly produced and sustainably delivered

(pb) = Plant Based / Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten free available  
For allergy information, please speak to a member of our team.  
Adults need around 2000 Kcals a day.

## Bit on the Side...

(v)	Cauliflower cheese	287	£4.00
(gf)	Roast potatoes	279	£2.00
(v)	Yorkshire pudding	129	£1.00
(pb)	Chunky chips	412	£4.95

## Puddings

(gf,v)	Citrus curd meringue, lemon and lime posset, lemon curd ice cream	659	£9.00
(v)	Mr Barrett's honey brûlée, summer berries, shortbread	690	£9.00
(gf, v)	Elderflower pannacotta, Suffolk strawberries, mango	640	£9.00
	Dark chocolate brownie, griottine cherries, salted caramel ice cream	695	£9.00
	Mr Barrett's honey & apricot cheesecake choux bun, white chocolate, raspberries, almond, raspberry sorbet	695	£9.00
	Suffolk Meadow ice creams (per scoop)	70	£2.50
	Suffolk Meadow sorbets (per scoop)	40	£2.50
	British artisan cheeses, crackers, tracklements	652	£14.00

## Petit Fours for Tea and Coffee

(v)	Chocolate Truffles:	£3.50
	White chocolate and Adnams Copper House gin	Per Pair
	Dark Chocolate and Adnams Spirit of Broadside Eau de Vie de Biere	

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