

SUNDAY MENU

A P E R I T I F S

Bloody Mary Aperol Spritz Negroni Campari Spritz	10.5
Hibiscus Champagne Cocktail Mimosa Kir Royale Classic Champagne Cocktail	12

T O S H A R E

Warm sourdough with salted butter	4
Nocellara olives	4
Colchester rock oyster, mignonette	4

S T A R T E R S

Smoked chicken croquettes, yuzu mayonnaise, pickled shallots	10
Whipped goat cheese, beetroot, walnut biscuits, mizuna, balsamic	9
Shetland mussels, leek, cider cream, sourdough/large served with fries	9/16.5
Beef tartar, Asian pear, pinenuts, sesame, soy-cured egg yolk, toast	12
Courgette, broad bean & mint salad, labneh, toasted cashews (vg)	8
Smoked Chalk stream trout, watercress, pink grapefruit, horseradish	12

M A I N S

Battered haddock, mushy peas, tartare sauce, triple-cooked chips	16.5
Whole plaice, lemon & caper butter, baby potatoes	22

R O A S T S

All our Sunday roasts are served with a Yorkshire pudding, roast potatoes, mashed swede, savoy cabbage, roasted maple carrots & red wine gravy	
Three-meat roast - roasted Norfolk chicken, 28-day aged rump cap and horseradish sauce, slow-cooked pork belly and apple sauce	24
Sweet potato, cashew nut, mushroom & lentil wellington, vegan gravy (v)	16
Roasted Norfolk chicken breast, confit thigh, pork & sage stuffing	18
28-day aged rump cap, horseradish sauce	22
Slow-cooked pork belly, bramley apple sauce	18

S I D E S

Cauliflower cheese (sharer for 2)	7
Roast potatoes	4.5
Yorkshire pudding	1
Buttered seasonal greens	4.5
Maple glazed carrots	4.5