



TO START

Short rib crumpet
hollandaise, poached egg, crispy shallots

Avocado on toast
candied bacon, poached egg, sesame
Oakwell black pudding scotch egg

Piccalilli, rocket
Egg Royale
Burford Browns egg, hollandaise
Loch Var smoked salmon

Wild mushrooms
rosemary sourdough toast (V)

Mozzarella
Marinda tomatoes, tapenade, basil (V)

Beetroot salad
beetroot hummus, spiced crispy
chickpeas, kale (VG)

Celeriac soup
truffle croutons (VG)

MAIN COURSES

SUNDAY ROASTS

BEEF SIRLOIN
21-day aged Aberdeen Angus & Hereford

PORK
Waveney Valley pork belly, crackling

LAMB
Suffolk Texel cross

HALF CHICKEN
Suffolk free range

NEW STREET MIXED ROAST
Beef sirloin, roast pork, chicken

THE REST

SMOKED CHICKEN SALAD
Ortiz anchovies, Caesar dressing
ROASTED DELICA PUMPKIN
kale, toasted seeds (VG)

SEA BREAM
Cornish new potatoes, broad beans,
peas, seaweed butter

FISH OF THE DAY
See your server for more details

All roasts served with roast beef dripping potatoes,
vegetables, Yorkshire puddings & gravy

DESSERTS

Sticky toffee pudding
Bramley apple and rhubarb crumble
Selection of cheese

Chocolate & coconut mousse (VG)
Blueberry pancakes
Chocolate pudding

2 Courses 25 / 3 Courses 30
Add free flowing bubbles or red wine 15pp

To be enjoyed with a minimum of two courses per person beginning from when your food order is taken. It is available for the allotted time of your reservation.