



## 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

White chocolate cheesecake  
Bramley apple and rhubarb crumble  
Selection of cheese

Blueberry pancakes  
Chocolate & coconut mousse (VG)  
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.