

# sunday group menu

for tables of 8+

£39

## starters for the table

Heritage beetroot tartare, melba toast, winter leaves, clementine, toasted chestnut pb  
Ham hock terrine, pickled pear salad, wholegrain mustard, brioche  
Smoked mackerel pate, radicchio, grilled sourdough & pickles

## mains

Roast dry-aged rump of beef, Yorkshire pudding  
Roast chicken, rosemary & thyme butter, pork & sage stuffing, bread sauce  
Suffolk pork belly, spiced apple sauce gf  
Parsnip, celeriac & hazelnut roast, onion gravy pb gf

*Our roasts are served with rosemary & garlic roast potatoes, roast carrots & parsnips,,  
seasonal greens, root veg puree & our lovingly made gravy.*

## add some sides?

£6

Cauliflower cheese v  
Braised savoy cabbage v gf  
Wholegrain mustard mash v

gf - Gluten Ingredient Free v - Vegetarian pb - Plant Based/Vegan

If you have specific dietary requirements or require allergy information, please ask your server.  
Please be aware that food containing allergens is prepared and cooked in our kitchen.  
A discretionary 12.5% service charge will be added to your bill, which is gratefully shared by the whole team