



National Pub Food of the Year 2013 (Pies - Publican -2nd place)
National Pub Innovation of the Year 2013 (Publican -2nd place)
Front of House Manager of the Year 2013 (crowned Champion)

Sunday Lunch

While you are waiting - *Marinated Mixed Olives* £3.5

Starters

Soup of the Day – *pea soup, served with bread* £5

Warm Beef Salad – *mixed leaves* £6

Cured Warm Pork Fillet – *pumpkin pancakes, raspberry salted caramel, honey mustard, walnut dust* £7

Prawn Cocktail – *mixed leaves & marie rose sauce* £6

Beetroot Cured Gravadlax – *beetroot textures, horseradish jelly & brie ice-cream* £7.5

Main Courses

Roast Sirloin Locally Sourced Prime Cut Beef- *garlic roast potatoes, Yorkshire pudding, swede puree, cauliflower cheese, seasonal vegetables, veal jus* £15

Roast Loin of Suffolk Pork – *garlic roast potatoes, crackling, apple sauce, swede puree, cauliflower cheese, seasonal vegetables, veal jus* £13

Roast Chicken – *garlic roast potatoes, swede puree, cauliflower cheese, seasonal vegetables, veal jus* £13

Pork Tenderloin Risotto – *mushroom, truffle oil* £12

Lemon Sole Paupiettes – *baby leeks, spinach & pomme purée mille feuille, mussel & saffron broth* £18

Tomato Tagliatelle – *parmesan, rocket* £10

Scottish Salmon & Dill Fishcake – *salad, mango chutney* £11.5

Puddings

Dark Chocolate Delice – *chocolate brownie, crème Anglaise & honeycomb* £7

Winter Berry Crumble – *homemade custard* £6

Sticky Toffee Pudding – *butterscotch sauce, vanillia ice cream* £5.5

Vanilla Pannacotta – *raspberry coulis, pistachio sponge* £6.5

Selection of Ice Creams & Sorbets (1,2,3 scoops) 1: £2.5
Ice Creams: Vanilla/Strawberry/Chocolate 2: £4
Sorbets: Lemon/Raspberry/Mango 3: £5.5

Selection of French and British Cheeses - *served with Miller's Damself Biscuits, tomato chutney* £9

Congratulations to the team who have just won Second for their pies and Second for their Business Innovation in the National Pub Food Awards 2013 (Publican's Morning Advertiser)

Congratulations also to our manager, Mike Champion, who has been crowned national Front of House Manager of the Year 2013 (The Morning Advertiser Gastro Pubs Awards)

