



Sunday Menu

Starters

Home-Made Stilton & Broccoli Soup (V)

with artisan bread

Medley of Mushrooms & Herbal Cream Bruschetta (V)

with or without bacon lardons and served on a slice of ciabatta bread

Trio of Smoked Fish

simple & tasty fillets of smoked mackerel, trout & salmon served with a green salad

Home-Made Ham Hock Terrine

served with salad, an English mustard dressing and piccalilli

Mains

Coq au Vin – Pinot Noir

A whole English Chicken Breast Supreme cooked in a traditional silver-skin onion, smoked lardon, mushroom & herby sauce made with ample Pinot Noir red wine & mashed potato

Traditional Topside of Beef

Sliced Norfolk Topside of Beef, served with Yorkshire pudding, gravy & duck fat roast potatoes

Gilt Head Sea Bream

Fillet of Sea Bream served on a bed of confit new potatoes & shallots

Home-Made Layered Cheese & Leek Pie (V)

in a shortcrust pastry with a creamy cheese sauce

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All main courses are served with a Panache of Vegetables

Chantenay Carrots, Sugar Snap Peas, Baby Sweetcorn & French Beans

Desserts

Our Sticky Toffee Pudding

with warm toffee sauce & ice cream

Homemade Baileys Cheesecake

served with cream

Ringland Mess (GF)

Autumn Berries, meringue & cream

Oatsy Apple Crumble

with a just a hint of cinnamon and served with cream or custard

2 Courses £13.95 3 Courses £16.95

Under 12s child's Portions 2 Courses £8.95 - 3 Courses £10.95