



SUNDAY

PRE

- (v) Crispy halloumi, pepper jam **6**
- (v) Focaccia, extra virgin olive oil, saba **5**

DRINKS

- Please see our drinks list for cocktails!
- Taittinger Brut NV **13.5**
 - Bloody Mary **8**

STARTERS

- (v) Cream of asparagus, focaccia **6**
- Gammon and pea salad, crispy poached duck egg and pea velouté, wild fennel **9**
- Haddock fishcake with a cream and leek sauce **8**
- Crab risotto fritter, mushroom butter, tarragon and fennel velouté, pickled mushroom **9**
- Chicken Coxinha, pink pepper mayo, crispy skin, chicken broth **8**

MAINS

- Market fish of the day in Spitfire ale batter, chips, smashed peas, lemon, and tartar **17**
- The Sun burger, cheese, pancetta, salad, brioche bun, sauce, pickles, fries **17**
- 10oz Bavette steak, café de Paris butter, fries **22**
- 10oz pork chop, wild garlic butter, fries **22**

ROASTS

- Sirloin of Dedham Vale beef (rare or well done), roasted shallot **20**
- Colne Valley turkey breast, cranberry and sage stuffing **18**
- Slow roasted pork belly, fennel crackling, rosemary and garlic duck fat roasts **18**
- (v)(ve) Lentil and mixed nut roast, roasted new potatoes **18**

All roasts are served with rosemary and garlic duck fat roast potatoes, Yorkshire pudding and seasonal vegetables

- Cauliflower cheese (to share) **5** Extra roast potatoes **5**

DESSERTS

- Apple and rhubarb oat crumble, vanilla custard **8**
- Sticky toffee and sesame pudding, miso butterscotch caramel, brittle, Shaoxing ice cream **8**
- Rich chocolate brownie, Strawberries, vanilla ice cream **8**
- Cherry creme brulee, shortbread biscuits **8**
- Biscoff topped doughnuts, Biscoff ice cream **8**
- (v) (ve) Selection of ice creams, ask for today's flavours

Minimum waiting time for some items is +30mins. Written allergen information is available on request. Our food is prepared in a kitchen where ALL allergens are present, which means we cannot 100% stop contamination. Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements. Fish dishes may contain bones. Game may contain shot. All weights are approximate when uncooked. All items are subject to availability. An optional service charge of 12.5% is added to parties of 8 or more. A discretionary £1.23 will be added to your bill to support Carbon Free Dining which offsets the carbon emissions from your meal

CHEESE

ALPINE MEADOWS

Alpine Meadows is a stunning cow's milk cheese, coated in herbs and flowers to make the most beautiful edible rind. The flavour is complex and fragrant, aided by the herbs in the rind – the blend of herbs is a closely guarded secret. The cheese is aged over 12 months and develops savoury umami notes – a truly comforting taste.

Unpasteurised

CARRICK

Carrick is a traditionally-made farmhouse cheese with a deep and nutty flavour. The texture is firm with a creamy finish, and some natural drying with age.

Unpasteurised

LINCONSHIRE POACHER SMOKED

The cheese spends 24 hours in the smokehouse which gives it a rich smokey flavour that compliments the cheese. The resulting cheeses are smooth, silky textured and lightly smoked with a rounded flavour.

Unpasteurised

PEARL LAS BLUE

Perl Las Blue has become one of the most famous and highly regarded cheeses in Wales. It is delicately salty and creamy with a lingering blue aftertaste. With a naturally crusted silver rind and a smooth, rich golden hue.

This is a very distinctive cheese with a large amount of deep bluey-green veining throughout.

Pasteurised. Vegetarian

CORNISH YARG

A light-textured cheese with fresh citrus notes. The cheeses are carefully wrapped in nettle leaves, giving a distinctive finish and subtle herbaceous flavour.

Vegetarian. Pasteurised

TRUFFLE ROKKE

Truffle Rokke is a new cheese from the makers at Padstow Cheese Company, creators of the old favourite, Cornish Jack. This is a scrumptious, creamy, and delicate cheese with flavours of Italian summer black truffle and cracked black pepper. The exterior is coated in truffles and pepper to add a slight crunch to each bite. The truffle flavour is decadent and fragrant without being overpowering.

Pasteurized. Vegetarian

We make our own in-house crackers. We have gluten free crackers available (contains nuts) on request. Four cheeses are included, extra are priced at 2.50 each.

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PORTS & SHERRY

Fonseca LBV 'Unfiltered'
2011/12
Portugal | Fresh intense
blackcurrant, eucalyptus and
spice
4.50 | 50ml

Taylor's 20 YO Old Tawny
Portugal | Smooth and
elegant, rich fruit, almond and
honey
7.75 | 50ml

Barbadillo Pedro Ximenez
Spain | Plum raisins and
chocolate, very rich and sweet
5.95 | 125ml