



Sunday

Maldon Rock Oysters

Shallot vinegar // Tempura & sweet chilli

Three 12 // Six 22 // Twelve 39

Perfectly paired with Nyetimber Classic Cuvée 125ml 15

Starters

Honey Ricotta, candied lemon, poppy seeds, lavosh bread v 9.5

Staithe Smokehouse Salmon, horseradish, spring pickles 11.5

Confit Norfolk Asparagus, prosciutto, soy sabayon 10.5

Herefordshire Beef Carpaccio, rocket, parmesan, capers, aioli 12.5

Cromer Crab & Avocado, pomme dauphine, lobster bisque 12

Sunday Roasts

All of our roasts are served with seasonal vegetables, roast potatoes, Yorkshire pudding & red wine gravy

Herefordshire Roast Beef, creamed horseradish leeks 24

Herefordshire Rare Lamb Leg, minted jelly 24

Free Range Norfolk Chicken Supreme, lemon butter 23

Roast Cauliflower Steak, chermoula 18.5

Priors Hall Farm Pork Loin, crackling & apple 23

Mains

Ricotta & Citrus Gnocchi, spring peas, king oyster mushrooms, truffle v 19

Avocado & Buckwheat Salad, wild rocket, lemon vinaigrette, coconut labneh v,ve 16.5

Line Caught Cornish Lemon Sole, caper & parsley butter, fennel salad 28

Beer Battered Haddock, triple cooked chips, truffled pea puree, curry dip, tartare sauce 19.5

Sides

Blackened Hispi Cabbage, romesco sauce v 5.5

Fox Garden Salad, pickled onion, cherry tomato v,ve 5

Tempura Vegetables. lemon aioli, v 4.5

Shaved Fennel Salad, fennel fronds v 5

Cauliflower & Broccoli Cheese v 5

Crispy Norfolk Peer Potatoes, aioli v 5

Rosemary Roast Potatoes, gravy 5.5

Triple Cooked Chips 5.5/**Skinny Fries** v,ve 4.5 add parmesan 1

Please let your server know if you have any allergies or intolerances. A full allergen menu is available. Calorie information may fluctuate, and we cannot guarantee the absence of all allergens.

Adults need around 2000kcal a day. A discretionary service charge of 10% will be added to your bill.

v - vegetarian, ve - vegan