

CUT

STEAK / CHOPS / GAME

SUNDAY ROASTS

All roast served with Rosemary potatoes, Seasonal greens, Squash puree, glazed carrots and parsnips, house stuffing, red cabbage, Yorkshire pudding & rich gravy

WHOLE LOCAL PHEASANT (for 2) £45.00
Served with all the trimmings. (gfo)

NORFOLK AGED SIRLOIN OF BEEF £23.00
Served medium rare with all the trimmings. (gfo)

CONFIT ROLLED PORK BELLY £21.00
Crackling & all the trimmings. (gfo)

FREE RANGE CHICKEN SUPREME £20.00
With all the trimmings. (gfo)

WILD MUSHROOM PIE £19.00
Rich vegetarian gravy and crispy onions. (gfo)

TAKE YOUR CUT (*max 8 people*) £28.00/pp
Share the roast at the table. Sirloin of beef, confit pork and chicken supreme.
All of the trimmings & unlimited gravy.

SIDES

Rosemary potatoes. (gf/vg) £5.00

Pigs in blanket £5.00

Norfolk Dapple cauliflower cheese £6.00

Extra vegetables £4.00

HOST YOUR ROAST (*pre-booked only, minimum 8 people*)

FAMILY STYLE FEASTING

INFORMAL CUT £25.00/pp
Choice of whole chickens, Rump cap, Pork Belly, Lamb shoulder or Pork neck
(to carve yourself) with plenty of trimmings & unlimited gravy.

FAMILY CUT £28.00/pp
Choice of 2 meats: whole chickens, Rump cap, Pork Belly, Lamb shoulder or Pork
neck (to carve yourself) with plenty of trimmings & unlimited gravy.

THE PERFECT CUT £32.00/pp
Choice of 3 meats: whole chickens, Rump cap, Pork Belly, Lamb shoulder or Pork neck
(to carve yourself) with plenty of trimmings, unlimited gravy & Yorkshire puddings.

Please let us know if you have any allergies or dietary requirements before ordering.