



## Sunday Best

**2 courses £30 | 3 courses £35** *with a roast*

### Small Plates

Rosemary & red onion focaccia, whipped butter **V** £5

Gordal picante olives **VG** £5

Black garlic hummus, onion seed flatbread **V** £5.5

Crispy Asian beef, sesame, hoisin, wild garlic kimchi £10.5

Courgette pakoras, labneh, dhukka, wild garlic oil **V** £9.5

Soup of the day, pain au levain £8.5

Cromer crab beignet, samphire, chervil, black garlic £10.5

### Roast With All The Trimmings

Roast beef sirloin £24 | Roast pork loin £23

Butternut squash & mushroom Wellington **VG** £21

### Mains

Battered haddock, minted pea, lemon, tartar, triple-cooked chips £18

'Ham, egg & chips' glazed ham hock, hen egg, rosemary chips, pineapple salsa £26

Watercress & basil risotto, torched goats cheese, pine nuts **VGA** £19

Sicilian brisket ragout, pappardelle, pine nuts, basil emulsion £24

Beef burger, brioche, beer & bacon jam, cheddar, triple-cooked chips £19

Spiced squash burger, brioche, cajun mayo, triple-cooked chips £18 **V**

### Sides £6

seasonal vegetables **V** | cauliflower cheese | charred tenderstem **VG**

roast potatoes

### Desserts

"Nanny Kim's" compressed peach & clotted cream scone **V** £10

Sticky toffee pudding, miso butterscotch, caramel corn **V** £9

Death by chocolate, brownie, mousse, temper, ganache, ice cream £10.5

Fromage blanc panna cotta, torched marzipan, rhubarb, white chocolate £9

Selection of "Danns" Ice Cream & Sorbet **VGA** £3 *per scoop*

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team