# SUNDAY ROAST

3-courses | £55 per person



#### choose one from each section

CORN RIBS (?) (\*)

black garlic & fermented chilli

#### **LOBSTER ROLL**

spicy Marie Rose sauce, brioche

#### LONGHORN BEEF TARTARE

shallots, capers, Pecorino, egg yolk, music paper bread

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### THE ROAST

### **RUMP OF ESSEX BEEF**

buttered neeps, Yorkshire pudding, duck fat roasties, local vegetables, gravy

## ROASTED NORFOLK BRONZE TURKEY

sausage stuffing, pigs in blankets, duck fat roasties, local vegetables, gravy, cranberry sauce

# MUSHROOM & CAMEMBERT WELLINGTON @

buttered neeps, Yorkshire pudding, roasties, local vegetables, gravy

#### sides

£9 supplement

CAESAR SALAD 🕢

little gem lettuce, Parmesan, Aleppo, sourdough croutons

**BRAVAS SPROUTS** • (\*)

spiced tomato sauce, garlic confit aioli

# FOUR CHEESE CAULIFLOWER & LEEK GRATIN 🕑

crispy shallots, toasted breadcrumbs

### **BISCOFF CHEESECAKE**

Lotus Biscoff crumb, shaved white chocolate

# STICKY TOFFEE WAFFLE 🕢

butterscotch caramel sauce, clotted cream

Executive Chef Jonathon Bowers

Gluten Free Vegetarian (Y) Can be made Vegan