

1 course £20 | 2 courses £27 | 3 courses £34
Available every Sunday 12 - 6 pm

Nibbles

Nocerella Olives GF, V, VE	£5.00
Spiced Candied Pecans GF, V, VE	£3.00
Smoked Almonds GF, V, VE	£3.00
Sourdough & House Flavoured Butter	£4.00
Roasted Giant Chilli Corn GF, V, VEA	£5.00
Triple Cooked Chips GF, V, VE	£4.95
Parmesan & Truffle Chips GF, V	£6.00

Starters

Roasted Butternut Squash Soup GF, V, VEA

Toasted seeds, rapeseed oil & smoked paprika

Machine Inn Pastrami Cured Salmon GF

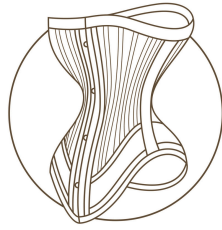
Charred grapefruit, avocado, lime & multiseed cracker

Whipped Camembert GFA, V

Truffle honey, fig chutney, warm sourdough

Confit Chicken, Black Pudding & Tarragon Terrine

Date ketchup, pepperdrops, warm sourdough



Mains

Dry Aged Sirloin of Beef GFA

Served pink, Yorkshire pudding, stuffing, roast gravy

Roasted Loin of Pork GFA

Yorkshire pudding, stuffing, crackling, roast gravy

Norfolk Bronze Turkey Ballotine GFA

Yorkshire pudding, stuffing, roast gravy

Pan Roasted Sea Trout GF

New potatoes with lemon & herb butter, sea herbs, vermouth sauce

Roasted Cauliflower Steak GF, V, VE

All roasts served with roast potatoes, winter greens, braised red cabbage, & honey roasted roots

Sides

Cauliflower Cheese with Truffle & Crispy Parmesan GF	£5.95
Roast Potatoes GF	£4.50
Pigs in Blankets Glazed in Honey	£5.00

Desserts

White Chocolate Baked Cheesecake V, GF

Burnt Apple, vanilla seed ice cream, cinnamon crumb

Coconut Pannacotta V, GFA, VE

Rum soaked pineapple, lime, toasted coconut & ginger nut

Traditional Christmas Pudding

Brandy custard, rum & raisin ice cream, redcurrants

British Cheeses

Artisan crackers, traditional garnishes