

# *Sunday Menu*

## *Starters*

*Soup of the Day & Crusty Bread 8.5*

*Breaded Brie, Mix Leaves, Port & Cranberry Sauce 9.5*

*The Crix Prawn & Avocado Cocktail, Bread & Butter 10.5*

*Garlic Tiger Prawns & Crusty Bread 10.5*

*Beetroot & Goats Cheese Salad 8*

## *Mains*

*Roast Chicken, Cranberry & Chestnut Stuffing 19.5*

*Sirloin of Beef (served pink) 19.5*

*Roasted Lamb Rump (served pink) 19.50*

*Broccoli & Leek Tart 16*

*All Served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Gravy*

*Stone Bass, Tenderstem Broccoli, Cromer Crab Cake, Shellfish Bisque, Sea Herbs 24*

*Tiger Prawn Linguine, Chilli, Garlic, Coriander, Tenderstem Broccoli 20*

*Beetroot Gnocchi, Vegan Feta, Salt Baked Beetroot & Walnuts 16*

## *Sides*

*Seasonal Vegetables 5 Roast Potatoes 6 Cauliflower Cheese 5.5*

*New Potatoes 5*

## *Desserts*

*Warm Chocolate Brownie, Vanilla Ice Cream 7*

*Pannacotta, Wild Berry Compote 8*

*Crumble of the Day, Custard 8.5*

*English Cheeseboard 12.5*

*Selection of Ice Creams or Sorbets 5.5*

If you have a food allergy or any special dietary requirement please inform a member of the hospitality team.

A 12.5% Discretionary service charge will be added to your bill.