



SUNDAY MENU

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UNLIMITED FILTERED STILL/SPARKLING WATER £1 PP

The Waterman's Bloody Mary – Vodka, House Spiced Tomato Juice £7.50

Le Fond Spritz – Suze, Crème de Cassis, Soda £7.50

Strawberry Sbagliato – Strawberry infused Campari, Martini Ross, Sparkling wine £8.50

SMALL PLATES

Spiced roast chickpeas, vinegar salt. £2.50

Sourdough, Fen Farm cultured butter. £3

Fennel salami, pickles, radishes. £4

Padron Peppers, Maldon salt. £4

Scotch egg, Beaver Town IPA mustard. £4.50

Buttermilk fried chicken, habanero mayo. £6

Isle of Wight heirloom tomatoes, burrata, marjoram, croutons. £10

Cornish Gouda and baked potato croquettes, chive sour cream. £5

ROASTS

Our roasts are served with duck fat roast potatoes buttered greens, honey roast carrots and beef bone gravy

Aged Rib of native beef, Yorkshire pudding, fresh horseradish crème fraiche. £18

Slow roast Free range Blythburgh pork belly, Yorkshire pudding, Bramley apple sauce. £17

Walnut and lentil roast, roast pink fir potatoes, Yorkshire pudding, porcini gravy. £14

Roast Suffolk red leg chicken, Yorkshire puddings, sourdough bread sauce. £15

Special – Whole roast Cornish plaice on the bone, triple cooked chips, lemon & caper burnt butter. £15

SIDES

Honey roast carrots. £4

Goose fat roast potatoes. £4

Cauliflower Cheese. £5

Buttered kale. £3

TO FINISH

British strawberry Pavlova. £6

Honey semifreddo, blackberries, almonds. £6

Seasonal British Cheeses, crackers, house chutney (£5 each or 3 for £12).

PLEASE ADVISE A MEMBER OF STAFF OF ANY ALLERGIES FULL ALLERGY INFORMATION IS AVAILABLE. GAME MAY CONTAIN SHOT. FISH MAY CONTAIN BONES. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED TO ALL BILLS.

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