

The Case is Altered

BAR SNACKS

Pork scratchings, Bramley apple sauce	2.5
Fish fingers, tartar sauce	4
Little lamb kofta, tzatziki	5
Pork belly bites, Bramley apple sauce	4
Padron peppers, smoked Cornish sea salt	4

STARTERS

Chicken liver parfait, grape chutney, truffe butter, toast	6
Hummus, dukkah, flatbread	5.5
'Nduja (spicy sausage) or cauliflower cheese croquettes	5.5
Brixham crab risotto, samphire, peashoots, lemonoil	7/12.5
Fried calamari, lemon, aioli	5.5
Sharing cheese fondue, radishes, asparagus & garlic toasts	14

If you have a food allergy or intolerance please ask a member of our friendly staff for a copy of the allergen menu.

SUNDAY ROAST

Slow roast Waveney Valley pork belly, apple sauce	12.95
Rare roast 28 day Aberdeen Angus sirloin, horseradish cream	13.95
Roast Shropshire chicken, confit leg croquette	12.95
Roast squash, sage & chestnut mushroom pithivier	11

All the above are served with roast potatoes, honey roast carrots, parsnips, greens, peas & Yorkshire puddings

MAINS

Grilled lamb rump, aubergine purée, spring onions, bulgur wheat, pomegranate dressing	16
Chicken, ham & garden pea pie, buttered mash, spring cabbage	14
Beer battered fish & chips, mushy peas, tartar sauce	12
Penne, grilled courgettes & asparagus, pesto, parmesan	9.5
Aberdeen Angus cheese burger, gem, tomato, pickles & fries	12

SALADS

Chargrilled brocolli, Jersey Royals, soft boiled egg, butter lettuce & salad cream	9.5
Peach fattoush, gem lettuce, cucumber, feta, flatbread	10
Add chicken	3

SIDES

Spring greens & peas	3	Gem, shallot & mint salad	4
Honey roast carrots and parsnips	3.5	Cauliflower cheese	3.5
		Roast potatoes	2.5

DESSERTS

Sticky toffee pudding, brown butter & pecan ice cream	5.5
Vanilla parfait, strawberries, brandy snap	5.5
Dark chocolate & salted caramel tart, clotted cream	5.5
Lemon Posset, raspberries, shortbread	5.5
Selection of ice creams	1.5 per scoop