

# The Case is Altered

## BAR SNACKS

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Pork scratchings, Bramley apple sauce	2.5
Fish fingers, tartar sauce	4
Little lamb kofta, tzatziki	5
Pork belly bites, Bramley apple sauce	4
'Nduja (spicy sausage) or cauliflower cheese croquettes	5.5

## STARTERS

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Game terrine, apple & quince chutney, truffe butter, toast	6
Hummus, dukkah, flatbread	5.5
Mussels w/ chorizo sherry, parsley & toasted sourdough	6/10
Fried calamari, lemon, aioli	5.5
Parsnip, sage & white bean soup	5.5

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

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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

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12 hour lamb shoulder, shepherds pie, mixed greens	12
Grilled lemon sole, sauce vierge, gem, shallot & mint salad	14
Beer battered fish & chips, mushy peas, tartar sauce	12
Butternut squash & goats cheese, gnocchi, spinach & parmesan	11
Aberdeen Angus cheese burger, gem, tomato, pickles & fries	12
Courgette & halloumi burger, tzatziki	11
Hereford sirloin steak, garlic & parsley butter, grilled Portobello mushroom	19.5

## SALADS

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Chargrilled tenderstem broccoli, almond & anchovy caesar salad	11
Watermelon & feta, couscous w/ tomato, cucumber, pinenuts, pomegranate & fresh mint	10
Add chicken	3

## SIDES

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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

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Sticky toffee pudding, brown butter & pecan ice cream	5.5
Chocolate & lime fondant, crème fraîche	5.5
Coconut rice pudding, banana caramel, mango	5.5
Cinammon plum & apple crumble w/ milk ice cream	5.5
Selection of ice creams	1.5 per scoop