

The Case is Altered

BAR SNACKS

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

STARTERS

Game terrine, apple & quince chutney, truffle butter, toast	6
Curried cauliflower, coriander, curry oil, soup	5.5
Fried calamari, lemon, aioli	5.5
Hummus, dukkah, flatbread	5.5

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

12 hour lamb shoulder shepherd's pie, hispi cabbage	12
Beer battered fish & chips, mushy peas, tartar sauce	12
Aberdeen Angus cheese burger, gem, tomato, pickles & fries	12
Grilled lemon sole, sauce vierge, gem, shallot & mint salad	14
Courgette & halloumi burger, tzatziki	11

SIDES

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

DESSERTS

Sticky toffee pudding, brown butter & pecan ice cream	5.5
Dark chocolate brownie, sea salt, vanilla ice cream	5.5
Cinnamon plum & apple nut crumble w/ milk ice cream	5.5
Lemon posset, frozen raspberries	5.5
Selection of ice creams	1.5 per scoop

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

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL