

# 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
'Nduja (spicy sausage) or cauliflower cheese croquettes	5.5

## STARTERS

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

## 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, 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
Chargrilled tenderstem brocolli, almond & anchovy caesar salad	5/9.5
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
Chocolate & lime fondant, crème fraîche	5.5
Coconut rice pudding, banana caramel, mango	5.5
Cinammon plum & apple nut crumble w/ milk ice cream	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.