



## Sunday Lunch Menu, April 2026

Roasted Carrot, Ginger and Coconut Soup, Coriander Oil, Mini French Baguette  
*(gluten)*

De-Constructed Prawn and Avocado Cocktail, Baby Gem, Marie Rose Dressing,  
Tempura Rock Shrimp *(crustacean, sulphites, gluten egg)*

Ham Hock and Garden Pea Terrine, Apple & Suffolk Ale Chutney, Toasted Focaccia  
*(gluten, sulphites)*

Thick Cut Smoked Salmon, Smoked Salmon and Dill Mousse, Potato & Chive Salad, Blinis

Heritage Beetroots, Whipped Goats Cheese with Maple Syrup, Toasted Pine Nuts, Crostini (V)  
*(gluten, dairy)*

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Roasted Sirloin of Suffolk Beef, Yorkshire Pudding, Beef Jus, Horseradish *(eggs, dairy, gluten)*

Loin of Pork, Crackling, Vanilla and Apple Puree, Pork Gravy

Leg of Spring Lamb glazed with Honey & Rosemary, Mint Sauce *(sulphites)*

Roast Norfolk Bronze Turkey, Bread Sauce, Sage and Onion Stuffing, Pig in Blanket,  
Cranberry Sauce *(gluten, dairy)*

**All Roasts served with Roast Potatoes, Carrots and Parsnips, Seasonal Greens and Cauliflower Cheese**  
*(gluten, milk, mustard)*

Baked Cornish Sole, Lemon Caper Butter, Golden Raisins & Brown Shrimp, Chive Potatoes, Seasonal  
Vegetables *(fish, crustacean, dairy)*

Butternut Squash and Lentil Wellington, Cider Cream, Chive Potatoes, Seasonal Vegetables (V)  
*(gluten, celery, dairy, soya)*

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Apple & Rhubarb Crumble, Madagascan Vanilla Custard, *(gluten eggs, dairy)*

Coconut & White Chocolate Mousse, Topical Salsa, Pina Colada Sorbet *(dairy, soya, sulphites)*

Profiteroles, Chocolate Ganache, Chantilly Stracciatella Ice-cream *(eggs, dairy, gluten, soya)*

Selection of Suffolk Cheese, Artisan Biscuits, Grapes, Celery, Fruit Chutney *(gluten, dairy, celery)*

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## Sides

Skinny Chips ( <i>gluten</i> ) (V)	£6
Truffle & Parmesan Chips ( <i>gluten, dairy</i> ) (V)	£8
Hand Cut Chips ( <i>gluten</i> ) (V)	£6
Mixed Leaf Salad, House Dressings ( <i>mustard</i> ) (V)	£6
Seasonal Panache of Vegetables ( <i>gluten, milk</i> ) (V)	£6
New Potatoes, Minted Butter ( <i>dairy</i> ) (V)	£6
Tender Stem Broccoli, Parsley & Lemon Crumble ( <i>gluten, dairy</i> ) (V)	£6
Invisible Chips	£5
This is a donation to our chosen charity for the hotel	



Two Courses £32.00

Three courses £38.00

Sides Priced Individually

Tea, Coffee & Petit Fours £4.50

(V) – Vegetarian based ingredients are used

(Vegan) – Vegan based ingredients are used

All the dishes on the menu are inclusive of VAT.

A 12.5% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions.

If you have a food allergy, intolerance, or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.