



Spring Sundays: Sample Menu

Two courses - £20 Three courses - £25

Starters

- Roasted tomato & rosemary soup, local breads (v,ga)
- Leek & almond bhaji, chilli jam, dressed leaves (v,g)
- Lincolnshire sausage and streaky bacon sausage roll, apple & cider chutney, watercress
- Hot smoked mackerel & duck egg tart, crispy rocket (*available as a main course with new potatoes*)
- Baked thyme & garlic studded camembert to share, pub pesto, onion marmalade, ciabatta toast (v,ga)
- Crispy whitebait, curried mayonnaise, dressed leaves (g) (*available as a main course with skinny fries*)
- Rabbit & parsley terrine, ciabatta toasts, honey & soy dressing (ga)
- Charred watermelon, feta & chilli salad, (v,g)

Roasts & Grills

Our roasts are served with beef dripping roasted potatoes, seasonal vegetables, cauliflower cheese, roasted roots, gravy

- Slow roast pork belly, garlic & thyme stuffing, Symonds cider apple sauce (ga)
- Rare roasted, treacle cured striploin of Hereford beef (35 day), Yorkshire pudding (ga) (£1.50 supplement)
- Roast chicken supreme, bread sauce, garlic & thyme stuffing, crispy bacon (ga)
- The "LA stack": beef, pork, chicken, stuffing, bacon, Yorkshire pudding (ga) (£3 supplement)
- Honey roast ham, home cut chips, fried hen's egg, pineapple chutney (ga)
- 20oz Porterhouse steak (35 day aged), pub dried tomato, hand cut chips, peppercorn sauce (ga) (£12 supplement)
- 8oz Ribeye steak (35 day aged), pub dried tomato, skinny fries, peppercorn sauce (ga) (£5.50 supplement)
- The "LA" burger, cheddar, bacon, ciabatta bun, tomato relish, home cut chips, coleslaw
- Wild mushroom, spinach & truffle risotto, parmesan (v,g)
- Spring vegetable stew, roasted new potatoes, crispy kale (v,g)

Treat yourselves...

Oven roasted Hereford Chateaubriand (35 day) for two to share, cooked to your liking.
Yorkshire pudding, hot horseradish sauce, beef dripping roasted potatoes, seasonal vegetables, cauliflower cheese,
roast carrot & parsnips (£9 supplement per person)

Fish & Shellfish

- Scampi in a basket, skinny fries, tartare sauce, garden salad
- Fish & Chips: sustainably caught, beer battered haddock, garden pea purée, home cut chips, chunky tartare
- Hot smoked salmon, butter poached fine bean salad, horseradish, heritage beetroots (g)
- Pan fried Hake fillet, pomegranate quinoa, wilted samphire, fish sauce (g)

Kids £8

- Most of our menu can be shrunk for smallest of appetites*
- Kids fish & fries, Heinz baked beans or garden peas
- Kids scampi & fries, Heinz baked beans or garden peas
- Kids chicken goujons & fries, Heinz baked beans or garden peas
- Kids burger & fries, Heinz baked beans or garden peas
- Baby roasts for the little people – chicken, pork or beef

Desserts

- Raspberry bread & butter pudding, creamy custard (v)
- Classic lemon posset, shortbread (v)
- Apple & cinnamon crumble, spiced ginger ice cream (v,ga)
- Hot dark chocolate fondant, vanilla ice cream (v)
- Kids: Ice cream in a cone (£2); White chocolate blondie (£2); Chocolate covered banana (£2) Jude's milk lollies (£1.35)
- British farmhouse cheese board, pub chutney: choose three from
Norfolk White Lady, Thomas Hoe Aged Red Leicester, Tunworth,
Quicke's Traditional Cheddar, Cropwell Bishop Stilton (£1.50 supplement, £6.50 as a fourth course)

*Fish may contain bones. Dishes may contain nuts or nut traces. Any weights are shown as uncooked.
(v) Suitable for vegetarians. (g) Gluten free. (ga) Gluten free adaptable.*