

Sunday Lunch @ The Green Room 12pm – 4pm

Starters

baked cheesy garlic bread (V)	£5.00
soup of the day, sourdough bread & butter (Ve) (GF)	£6.00
deep fried baron bigod with fig chutney	£9.00
ham hock terrine, piccalilli, crostini (GF)	£9.50
classic prawn cocktail, brown bread & butter (GF)	£9.50
warm salad of halloumi & roasted butternut squash, hummus, rocket, pomegranate (V)(GF)	£9.00

Mains

dedham vale roast sirloin of beef, roast potatoes, honey roasted carrots & parsnips, braised red cabbage, brussel sprouts, yorkshire pudding, gravy, horseradish cream	£20.00
dingley dell roast pork loin, roast potatoes, honey roasted carrots & parsnips, braised red cabbage, brussel sprouts, yorkshire pudding, gravy, apple sauce	£18.00
roast chicken supreme, apple & sage stuffing, roast potatoes, honey roasted carrots & parsnips, braised red cabbage, brussel sprouts, yorkshire pudding, gravy	£19.50
butternut squash & chestnut roast, roast potatoes, sweet roasted carrots & parsnips, braised red cabbage, Brussel sprouts, vegan gravy (V)	£16.00
traditional beer battered haddock & chips, tartare sauce & garden peas	£18.00
liver & bacon, mash, savoy cabbage, onion gravy & crispy onions	£16.00
turkey & ham pie, mashed potato, vegetables <i>(please allow 20 minutes cooking time)</i>	£19.50

*Dishes marked DF or GF are or can be cooked dairy free or gluten free,
please let us know of any allergies when ordering*



extra slice of beef or pork meat £3.00: extra roast potatoes £2.50
extra yorkshire pudding £2.00: seasonal vegetables £4.00
cauliflower cheese £5.00