



SUNDAY MENU 2 Courses for 22.00. Served from midday on March 30th.

Glass of fizz for Mum with a main meal!

MAINS.

G.O.A.T Roast (GFA) 16.95

Choose between beef, *chicken or *lamb. Lamb has a £2 supplement.

Roast carrots, buttered savoy cabbage, roast potatoes, Yorkshire pudding, gravy.

Veggie G.O.A.T Roast (GFA/V/VEA) 16.95

Roast butternut squash loaf, roast carrots, buttered savoy cabbage, roast potatoes, Yorkshire pudding, gravy.

Kiln Roast Salmon Flatbread 15.95

Kiln roast salmon, flatbread, sundried tomatoes, dressed leaf, crispy onion, balsamic dressing, Greek yoghurt.

Hot Roast Meat Ciabatta 14.95

Roast meat of the day, served with dressed leaves and seasoned fries.

Falafel Ciabatta (V) 13.95

Falafel, caremalised beetroot hummus, pickled red onions and rocket ciabatta served with dressed leaves and seasoned fries.

Cauliflower Cheese 3.50 Braised Red Cabbage Extra Roast Potatoes Extra Yorkshire Pudding



DESSERTS.

Chocolate Brownie (VEA/GFA) 6.95

Warm chocolate brownie, peanut praline, served with vanilla ice cream.

Sticky Toffee Pudding (V/GFA) 6.95

Warm sticky toffee pudding served with vanilla ice cream.

White Choc Cheesecake (V) 6.95

*White chocolate and raspberry cheesecake served with vanilla ice cream.

Goat's Cheese Board (V/GFA) 8.95

Our award-winning Wensum White and Norfolk Mardler goat's cheese, walnuts, grapes, honey, crackers.

£2 supplement when part of a 2 course meal.

G.O.A.T SUNDAES.

Chocolate and Honeycomb (V/GFA) 6.95

Vanilla and chocolate ice cream, chocolate sauce and honeycomb topped with whipped cream.

Peanut Butter Crunch (V/GFA) 6.95

Vanilla ice cream, chocolate, chunky peanut butter and peanut chocolate topped with whipped cream.

Apple Crumble (V) 6.95

Vanilla ice cream and baked cinnamon apple, topped with whipped cream and crumble.

Please ask a member of the team if you require assistance regarding allergens and food intolerance. Please be aware our food may contain or come into contact with common food allergens.