

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
Padron peppers, smoked Cornish sea salt	4

STARTERS

Chicken liver parfait, grape chutney, truffle butter, toast	6
Hummus, dukkah, flatbread	5.5
'Nduja (spicy sausage) or cauliflower cheese croquettes	5.5
Brixham crab risotto, samphire, pea shoots, lemon oil	7/12.5
Fried calamari, lemon, aioli	5.5
Sharing cheese fondue, radishes, asparagus & garlic toasts	14

SALADS

Grilled English asparagus, Jersey Royals, soft boiled egg, butter lettuce & salad cream	9.5
Heritage beetroots, goat's curd, baby gem, orange & mint	9.5

If you have a food allergy or intolerance please ask a member of our friendly staff for a copy of the allergen menu.

IF DINING OUTSIDE PLEASE ORDER AT THE BAR & HAVE YOUR TABLE NUMBER READY



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

Grilled lamb rump, aubergine purée, spring onions, bulgur wheat, pomegranate dressing	16
Chicken, ham & garden pea pie, buttered mash, spring cabbage	14
Beer battered fish & chips, mushy peas, tartar sauce	12
Penne, grilled courgettes & asparagus pesto, parmesan	9.5
Brookfield cheese burger, gem, tomato, pickles & fries	12

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

PIZZA - Wood-fired sourdough

Margherita Tomato, fior di latte, olive oil, basil	7
Zucca Pumpkin, crispy kale, walnuts, goat's curd	8.5
Salami Black pepper salami, tomato, fior di latte, chilli flakes	8.5
San Daniele Prosciutto crudo, tomato, fior di latte, wild rocket, garlic oil, parmesan	9
Napoletana Caramelised onions, tomato, kalamata olives, anchovies, capers & roasted garlic	8
Funghi Chestnut mushrooms, potato, rosemary, tallegio, parmesan & truffle oil	8.5

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
Vanilla parfait, strawberries, brandy snap	5.5
Dark chocolate & salted caramel tart, clotted cream	5.5
Lemon Posset, raspberries, shortbread	5.5
Selection of ice creams	1.5 per scoop