

Main Course - £20

2 Course - £27

3 Course - £34

To Start

Mackerel

mustard velouté, sourdough, red cabbage, apple, radish

Pork Belly

pecan and pumpkin pie, red pepper, honey, chilli

Mushroom Falafel (vg)

beetroot hummus

Soup

home baked bread

The Main Event

Homemade Nut Roast

Auberge roasted vegetables, Auberge greens, roast potatoes, Yorkshire pudding

Salmon Fillet

Auberge roasted vegetables, Auberge greens, roast potatoes

Leg of Lamb

Auberge roasted vegetables, Auberge greens, roast potatoes, Yorkshire pudding

Supreme of Chicken

Auberge roasted vegetables, Auberge greens, roast potatoes, Yorkshire pudding

Sirloin of Beef

Auberge roasted vegetables, Auberge greens, roast potatoes, Yorkshire pudding

Something Sweet

Sticky Toffee Pudding

salted caramel sauce, vanilla ice cream

Pear Tarte Tatin

fig, walnut, brie ice cream

Chocolate Brownie

vanilla ice cream

Trio of Cheese

selection of cheese from Norfolk & Suffolk, crackers, chutney

£5 supplement