Sunday Lunch
At Worlington Hall

Start

Soup of the day, roscoff onion & cherry tomato focaccia,
Neverend Farm butter 8.5 *gfo, vo, dfo, vgo*

Wild rabbit & ham hock pressé, confit king oyster, foraged sole berry,
pickled mustard seeds, toasted sourdough dough 10 *gfo, df*

Brancaster mussels, nduja & lemon, toasted sourdough 12 *gfo*

Suffolk honey nut squash '3 ways', tartare, mousse & "glass" 10 *v, gfo, gf*

Mains

Suffolk roast sirloin of beef, horseradish 23 *gfo*
Suffolk roast pork loin, apple sauce 21 *gfo*
Suffolk roast chicken 19 *gfo*
Nut roast 19 *v, n*

all our roasts are served with Yorkshire pudding, roast potatoes,
seasonal vegetables & red wine jus

Add

Cauliflower cheese, Barber's cheddar 6 *v*

Himalayan salt aged Hereford ribeye, triple cooked chips,
confit red onion, portobello mushroom, Italian rocket 36 *gf*

Confit Scottish cod, Sauce Saint-Jacques, beetroot & fennel salad,
brioche & walnut crumb 28 *gfo, n*

Aged double short rib burger, crispy bacon, beer braised onions,
Monterey Jack cheese, burger sauce, Lollo Bionda, dill pickles, sea salt
fries, red cabbage slaw, Italian rocket 20 *gfo, dfo*

Nashville-style fried chicken burger, toasted brioche, dill pickles,
lola bionda, jalapeño ranch, red cabbage coleslaw,
sea salt fries, Italian rocket 18

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N – Contains Nuts V - Vegetarian VG – Vegan VGO – Vegan option
VO – Vegetarian option GF - Gluten Free GFO – Gluten free option
DF – Dairy Free DFO – Dairy Free Option

Please speak to our team regarding any dietary requirements or intolerances

Finish

Worlington Hall sticky toffee pudding
Salted caramel, honeycomb,
Madagascan vanilla ice cream
V
9

Suffolk apple & salted caramel sponge pudding
Madagascan vanilla ice cream & custard,
brown butter praline
V, N
10

Espresso namelaka
Caramelised white chocolate, raspberry,
pistachio, chipotle tuile
V, GFO, N
10

Selection of seasonal flavoured artisan ice creams & sorbets
Artisan vanilla ice cream drowned in a shot of espresso
GF, V, VGO, DFO
3.5 per scoop

Dessert wines

Côteaux du Layon
Domaine des Forges
France
Exotic dried fruits with
underlying freshness
5.5 / 30

Marsanne 'Cane Cut
Tahbilk Australia
Tropical fruit & lush, nutty
marmalade
35.5

Recioto della Valpolicella
L'Eremita', Ca'Rugate Italy
Luscious & velvety dark red fruits
with a fresh finish
53

4 cheese plate
Barber's 1883 Vintage Cheddar Reserve - Binham Blue - Baron Bigod - Norfolk Marbled Goat's Cheese
Apple chutney, waters biscuits, celery, figs, grapes, candied walnuts
V, N, GFO
12

Ports

LBV Port
Barros Portugal
Silky, textured & fresh black cherry
7.5 / 45

20 Year Old Tawny Port
Barros Portugal
Delicate but rich dried fruits with a long finish
12 / 67

Round off with a selection of speciality teas & coffees
From 3

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