

SUNDAY LUNCH

AT WORLINGTON HALL

START

SOUP OF THE DAY, HOUSE-MADE FOCACCIA, BUNGAY BUTTER $\pounds 8.5$ GFO, V, VGO

CRUSTED PORK BELLY, BACON SALT, ROYAL GALA PUREE, £8 GF

SAUTÉED KING PRAWNS, CRISPY CHILLI, TOASTED SOURDOUGH, AMALFI LEMON £12 GFO

'JOLLY NORFOLK' ASPARAGUS, CONFIT EGG YOLK, WILD GARLIC, THYME & SEA SALT CROUTONS £9.5 GFO, V

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

MACARONI, CAULIFLOWER & THREE CHEESE BAKE, CRISPY ONIONS £6 V

FINISH

Worlington Hall Sticky toffee pudding, salted caramel, Madagascan vanilla ice cream $\pounds 9\ V$

YORKSHIRE RHUBARB & STRAWBERRY CRUMBLE, MADAGASCAN VANILLA ICE CREAM £9 V

BURNT CHOCOLATE BASQUE CHEESECAKE, ESPRESSO ICE CREAM, GRANITA DI CAFFE £10 V

MANGO PARFAIT, NATURAL YOGHURT, MACERATED BERRIES £8 GF, V, VGO

SUFFOLK ARTISAN CHEESE BOARD, SUFFOLK CHUTNEY, VINE GRAPES, WATERS CRACKERS £12 GFO, V, VGO

SELECTION OF SEASONAL FLAVOURED ARTISAN ICE CREAMS & SORBETS £3 PER SCOOP $GF,\ V,\ VGO$

N - CONTAINS NUTS V - VEGETARIAN VG - VEGAN VGO - VEGAN OPTION VO - VEGETARIAN OPTION GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES