



SUNDAY LUNCH

TO START

- Soup of the Day, Home Baked Bread (VE)(NF)(Can be GF) £7.25
Winter Vegetable Terrine, Pea Velouté, Crispy Leeks (V)(GF)(NF) £11.75
Butter Poached Black Tiger Prawns, Crab Sauce, Nasturtium (GF)(NF) £15.90
Gin & Juniper Cured Salmon, Dill Emulsion, Glazed Baby Golden Beetroot, Black Pepper Crème
Fraîche (GF)(NF) £14.50
Wild Boar Croquette, Confit Egg Yolk, Black Garlic Purée, Redcurrant (NF)(GF) £15.75

MAIN COURSE

- Roast Sirloin 30 Day Aged of Hereford Beef, Yorkshire Pudding (NF) £30.95
Roast Blythborough Leg of Pork, Sausage Meat Stuffing, Crackling (NF)(DF) £26.95
Free Range Roast Chicken, Bread Sauce, Chicken Skin Crackling (NF) £26.25
Seasonal Fish Pie, Dorset Red & Chive Mash Top, Confit New Potatoes (GF)(NF) £24.00
Garlic & Winter Truffle Cream Sauce, Pappardelle, Roasted Butternut Squash, Baby Spinach (V)(NF)
£22.95
Parsnip, Cranberry & Chestnut Nut Loaf, Seasonal Vegetables, Roast Potatoes, Mushroom & Madeira
Cream (V)(Can be VE) £20.25

All Mains are Served with Garlic & Herb Roasted Potatoes, Seasonal Vegetables & Gravy

SIDES

- Whole Cauliflower & Cheese with a Herb Crust £12.00
The Old Hall Ely Signature Yorkshire Pudding £4.50
Pigs In Blankets £6.25

PUDDING

- Baked Spiced Apple, Toasted Almond Crumb, Cardamon Infused Crème Anglaise (V) £12.95
Strawberry Jam Roly Polly, Liquorice Crème Anglaise (V)(NF) £12.75
Rhubarb & Custard Meringue Tart, Ginger & Honey Ice Cream (V)(GF)(NF) £12.95
Dark Chocolate & Espresso Delice, Burnt Meringue, Tonka Bean Ice Cream (V)(GF)(NF) £13.25
Fourth Course Cheese Board: A Selection of Three Cheeses, Relish, Celery, Grapes and Cheese Biscuit
£24.50

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.
GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan