



SUNDAY LUNCH

TO START

- Soup of the Day, Home Baked Bread (VE)(NF)(Can be GF) £7.50
Beet Pickled Deviled Eggs, Truffle Fried Potato Rosti (V)(GF)(NF) £11.75
Ceviche Trout, Mango, Chilli & Cucumber Dressing, Avocado & Lime Purée (GF)(NF)(DF) £15.25
Smoked Mackerel Mousse, Rhubarb Jelly, Black Pepper Crème Fraîche, Sourdough Toast (NF) £14.75
Black Pudding Scotch Egg, Apple & Cherry Chutney, Chorizo Oil, Crackling (NF)(DF) £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
Crusted Hake, Jersey Royal Potatoes, Asparagus & Petit Pois, Wild Garlic Sauce (NF) £24.95
Celeriac Steak, Glazed Baby Veg, Parsnip & Apple Purée, Root Vegetable Brittle, Salsa Verde (VE)
(GF)(NF) £21.90
Mixed Nut Loaf, Seasonal Vegetables, Roast Potatoes, Mushroom & Maderia Cream (V) £20.75

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

PUDDING

- Poached Rhubarb, Blood Orange Jelly, Crème Fraîche, Toasted Almonds (V)(GF) £12.75
Rose & Lemon Semifreddo, Violet Meringue, Blueberry Gel (V)(GF)(NF) £12.90
Warm Salted Caramel Chocolate Fudge Cake, Chocolate Tuile, Vanilla Ice Cream (V)(NF) £13.50
Ask For The Selections of Ice Creams & Sorbets (3 Scoops) £6.95

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