

## SUNDAY MENU

*2 courses £28*

*3 courses £35*

THE  
OLD  
BANK

Aperol Spritz

£8

Pierre Bertrand,  
1er Cru NV Champagne

£9

St Giles Spiced Orange &  
Cranberry Gin. Franklins  
Tonic  
£7.5

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## STARTER

Smoked Haddock, Jerusalem Artichokes, Pickled Apple, Smoked Mussel Velouté

Sandringham Venison Tartare, Salt Baked Beetroot, Pickled Turnip, Beetroot & Blackberry Preserve

Chargrilled Leek, Confit New Potato, Goat's Cheese Mousse, Black Winter Truffle

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## MAIN

Rump of Prior's Norfolk Beef (Served Medium Rare)

or

Slow Cooked Shoulder of Norfolk Lamb

with Roast Potatoes, Slow Cooked Carrot, Three Cheese Cauliflower & Celeriac Gratin, Seasonal Greens, Yorkshire Pudding, Red Wine Jus

Pan Roasted Sea Trout, Roscoff Onion, Allotment Delicata Squash, King Oyster Mushroom, Hispi, Sherry

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## DESSERT

Chocolate Delice, Raspberry Sorbet, Caramelised Peanuts

Vanilla & Tonka Bean Rice Pudding, Clementine, Candied Hazelnuts, Earl Grey Prunes

Selection of British Cheeses, Quince Jam, STP Crackers

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Food Allergies and Intolerances: please speak to a member of staff and we will endeavour to provide you with options.  
Our dishes are prepared in an environment in which allergens are present and dishes may contain traces of allergens.  
Game dishes may contain shot. A discretionary service of 10% will be added to all parties of 8 and more.