

À la Carte

2 course £30 | 3 course £35

Bread for the table

Amuse-bouche

TO START

Ham hock crumpet

with spiced chutney, 'bread and butter pickles', bitter leaves and honey

Grilled mackerel

with cucumber relish, burnt apple, buttermilk purée and pickled shallots (GF)

Leek velouté walnut parsley pesto

Suffolk Gold cheese scone and burnt leek butter (V but VG option available)(N)

MAIN COURSE

Roast guinea fowl breast

stuffed with wild mushrooms and tarragon, sweetcorn and pancetta ragu, King Oyster mushroom, confit leg and chicken fat hash brown (GF)

Braised beef short rib

charred swede, Red Leicester rarebit, Savoy cabbage, pickled shallots, sour cream and chive pomme purée, jus

Butter roasted hake

beurre blanc, spinach, tempura caper berry, confit seaweed potatoes (GF)

Roscoff onion tart tatin

sherry caramel, confit beetroot, chive crema (V but VG option available)

DESSERT

Custard panna cotta

with flavours of apple and a brown butter crumble

Millionaire tart

with clotted cream ice-cream (V)

Parsnip cake

Cashel Blue, roasted figs, parsnip crisps, spiced raisin chutney (V)

Tea or Filter Coffee and Petit Fours



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(V) Vegetarian (N) May contain nuts (VG) Vegan
All dishes can be adjusted to meet dietary needs where appropriate please
request GF, DF and Vegan alternatives when making a reservation
The 14 allergens are present in all of our kitchens, please speak
to member of staff if you have an allergy or intolerence.