**DINNER MENU**

**TO START**

Homemade soup of the day £6.00  
Pigeon breast with puy lentils, sauce vierge and black pudding £8.50  
Potted fresh and smoked salmon with grilled sour dough and wild rocket salad £8.50  
Venison carpaccio with celeriac remoulade and beetroot £10.00  
Poached pear, chicory and Roquefort cheese salad with walnut dressing £7.50  
Seared scallop with belly of pork, squid, roasted shallots and balsamic glaze £9.00  

**STARTER TO SHARE**

Fish platter with cucumber salad and sourdough bread £18.00

**FOR MAINS**

Char-Grilled 8oz English sirloin steak served with flat mushroom, roasted plum tomatoes and triple cooked chips £24.00  
Roasted partridge with savoy cabbage, pancetta, creamy polenta and orange, honey jus £22.00  
Market fish dish of the day £16.00  
Fennel and radish risotto with rocket pesto and parmesan shavings £12.00  
Seared cod fillet with orzo pasta, courgettes, chorizo and lemon veloute £19.00  
Suffolk chicken supreme stuffed with buffalo mozzarella, roasted tomatoes, served with aubergine and basil £18.00

**MAIN COURSE TO SHARE**

*Celebration of British lamb with aubergine caviar £48.00  
(Rump, shoulder, cutlet, and sausage) served with dauphinoise potatoes and seasonal vegetables (please allow up 25 minutes)*

**SIDE ORDERS £3.60 each**

Balsamic roasted beetroot/ Thyme-buttered savoy cabbage/ warm fennel and watercress  
Rocket and parmesan salad/ Creamy mashed potato/ Sautéed new potatoes  
Minted green peas/ Triple cooked chips

**AND TO FINISH**

Lemon cheesecake with mixed berries compote and lemon sorbet £7.50  
Dark chocolate tart with pistachio cream £8.00  
Roasted plum and amaretto crumble with mascarpone £7.00  
Fresh fruit salad with lemon sorbet £6.50  
Homemade selection of ice cream or sorbet £6.00  
Trio of English cheese with pear and grape chutney £9.00

Prices include VAT  
If you have any food allergies or intolerances please speak to your waiter